

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



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MEAT INDUSTRY SUPPLIERS

CREATORS AND MANUFACTURERS OF FINE FOOD SEASONINGS

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MODERN EQUIPMENT FOR THE MOST MODERN PLANT!

Congratulations, **FRYE & COMPANY** on the completion and placing in service of your new and most modern packing plant.

• • •

We are proud of the fact that your new sausage kitchen is equipped with modern **BUFFALO Sausage Making Machinery**. We know that you spent considerable time and effort in investigating this type of equipment prior to making your final selection. We also know that your selection of the **BUFFALO Silent Cutter, Mixer, Grinder, Stuffers, Casing Appliers and Smoke-masters** will prove a profitable investment for you, as it has for hundreds of other sausage manufacturers. May we wish for you a continuation of successful business, built upon a reputation for producing the highest quality products.

JOHN E. SMITH'S SONS CO. 50 Broadway, Buffalo 3, N. Y.

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Buffalo



**QUALITY SAUSAGE
MAKING MACHINES**



*Ask these questions
about the Lecithin
you're now using!*



IS IT MADE BY one of the world's largest soy processors, known for reliability as a source of supply?

Yes...if you're using CENTROL



IS IT LABORATORY-CONTROLLED from soybean to finished product, processed entirely by one organization?

Yes...if you're using CENTROL



IS IT LIGHT IN COLOR, neutral in odor and bland in flavor, made from freshly-extracted soybean oil which has been subjected to a special deodorizing process?

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ARE ONLY SELECT-QUALITY yellow soybeans used, dehulled prior to extraction to insure freedom from undesirable waxes in the finished product?

Yes...if you're using CENTROL



IS THERE A CHOICE of types to suit your particular needs... such as Centrol (regular lecithin), Centrol II (fluid, softer type), Centrol B (bleached), or Centrol B-2 (fluid, bleached)?

Yes...if you're using CENTROL



DID THE MANUFACTURER prove quality in advance of purchase by sending you FREE a quantity for comparative testing?

Yes...if you're using CENTROL

CENTROL IS AVAILABLE IN 25, 50, 125, 225 AND 500 LB. DRUMS

FREE! FOR COMPARATIVE TESTING. If you now use Lecithin, mail coupon, today, for FREE sample of Centrol. See for yourself why so many of America's largest users of Lecithin are now specifying CENTROL.

**CENTROL
LECITHIN**

Laboratory-controlled from bean to finished product

A product of Central Soya Co., Inc., Ft. Wayne 2, Ind. One of the world's largest soy processors... makers of Mel-K-Soy, Hi-Soy, Soywip.
Canada Distributor: H. Lawton & Co., Toronto.



CENTRAL SOYA COMPANY, INC.
Products Division Dept. NP-55.
Ft. Wayne 2, Indiana

Name of Company _____
Address _____
City _____ State _____
Your Name _____
Average yearly Lecithin consumption _____ No. _____

ABC
**THE NATIONAL
PROVISIONER**

Volume 112

MAY 5, 1945

Number 18

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Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1945 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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DAILY MARKET SERVICE

(Mail and Wire)

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PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, *Chairman of the Board* • LESTER I. NORTON,
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STEEL SCALDING TUBS

These tubs are of heavy steel construction, reinforced by angle iron frame. Can be had in any size or height of frame to meet your plant requirements.



SLICED BACON PACKING TABLES

The 7-inch mesh belt on this table is exceptionally sturdy and easy to clean. This table is to be used with bacon slicing machine. Wide range of other styles of tables are available to meet your requirements.



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COMMISSION AWARD OF MERIT

ADDED GOLD STARS FOR OUTSTANDING WAR PRODUCTION

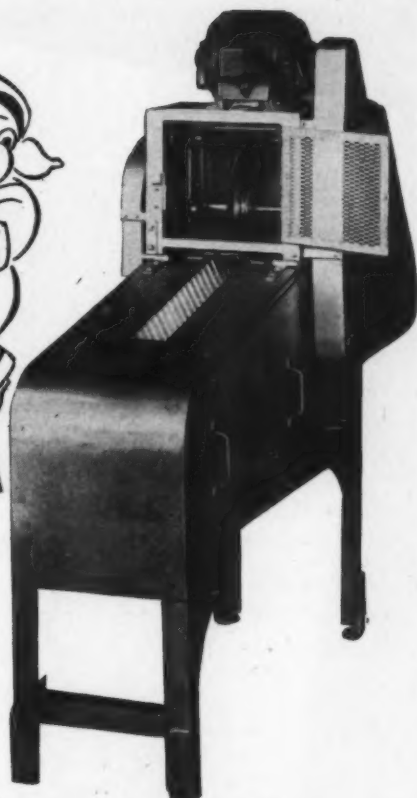
31 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—May 5, 1945

BACON CURING BOXES

This box is specially made for curing bellies and briskets. Its capacity is 625 pounds. Boxes of any desired capacity are made to order.

EFFICIENT FAST Processing USE EQUIPMENT



PIG'S FOOT SPLITTERS

Will split up to 4000 pig's feet per hour with only two operators. Handles any kind of feet—raw, cooked or frozen. All operations are clean and free from bone dust. Can be depended upon to render long service without repair or adjustment.

Globe Pork Processing Equipment has won recognition with the meat packing industry by years of unflinching and dependable service.

And worked to the limit of its capacity on a "round-the-clock" schedule to meet present day imperative demands for pork production, it has again proved its stamina and dependability to the profit and satisfaction of meat packers, from the smallest privately owned plant to the biggest packing enterprises in America.

MOVING TOP HOG CUTTING TABLES

The illustration shows a hog landing table, moving top shoulder cutting table, with shoulder cut-off knife, and moving top conveyor table with belly roller. Other combinations to meet your needs are available.



The Globe Company offers hearty congratulations on the spirit and enterprise shown by Frye & Company in the reconstruction and rehabilitation of its plant.

CHECK YOUR NEEDS AND ORDER FROM THIS COMPLETE GLOBE LINE

- | | |
|---------------|---------------------------|
| Gambrels | Jaw Pullers |
| Trolleys | Overhead Conveyors |
| Shackles | Moving Top Cutting Tables |
| Saws | Trimming Tables |
| Scalding Tubs | Viscera Inspecting Tables |
| Belly Rollers | Bleeding Rails |
| Washers | Hoists |
| Band Saws | Knives |
| Boning Tables | Pickle Pumps |

THE GLOBE COMPANY

4000 S. PRINCETON AVENUE

CHICAGO 9, ILLINOIS

EQUIPMENT FOR THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED



Easy-pouring containers.....Plastic lures that gleam



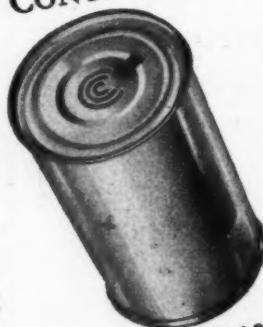
Fiber drums to keep things dry.....And cans in a steady stream

ARE ALL MADE BY CONTINENTAL CAN COMPANY

Did you know that Continental is the 2nd largest producer of crown caps? Has complete and up-to-date facilities for fabricating plastics? Makes a full line of paper and fiber containers?

Why, then, do we still call ourselves the Continental Can Company? Well, we're pretty proud of that name. Thousands of businessmen have learned to rely on it for products and service of the highest quality.

Our main job now is making products for war. But when it's won, keep your eye on Continental and on the Triple-C more and more in industry and in your home.



Products and Divisions of Continental Can Co.
100 E. 42nd St., New York 17, N. Y.

CONTINENTAL PRODUCTS: Metal Containers
Fiber Drums - Paper Containers - Paper Caps
Plastic Products - Crown Caps and Cork Products - Machinery and Equipment

OPERATING DIVISIONS: The Container Co.
Van Wert, Ohio - Keystone Drum Company,
Pittsburgh, Pa. - Boothby Fibre Can Division,
Pittsburgh, Pa. - Mono Containers, Newark,
N. J. - Plastics Division, Cambridge, Ohio.
Bead Crown & Cork Co., Wilmington, Del.
Cameflex Can Machinery Co., Chicago, Ill.

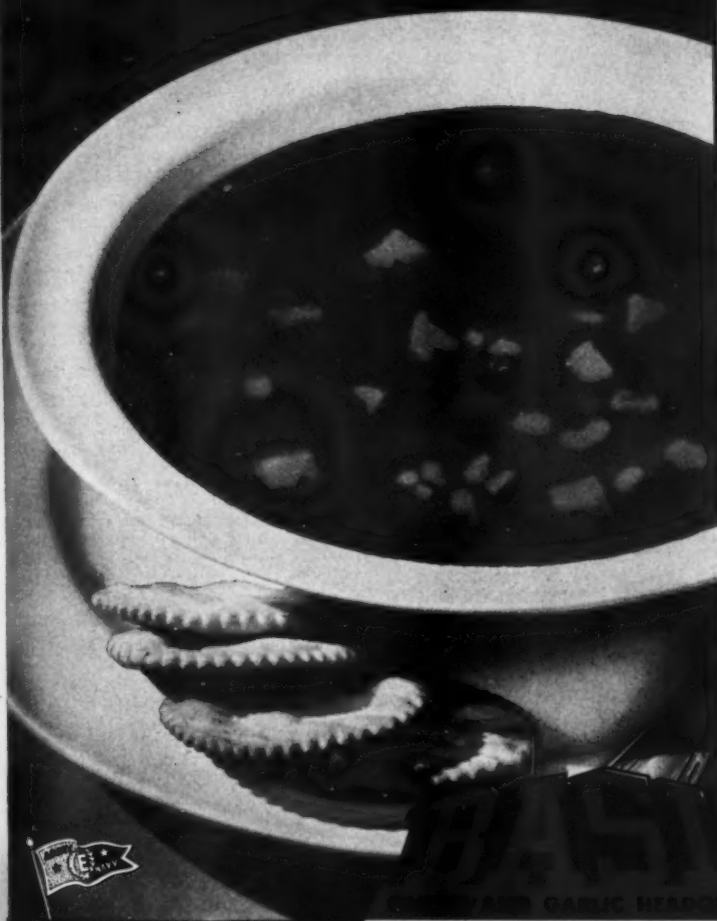
FOREIGN SUBSIDIARIES: Continental Can Company of Canada, Limited, Box Life Building, Montreal, Canada - Sociedad Industrial de Cuba, S. A., Havana, Cuba.

KEEP YOUR EYE ON CONTINENTAL - FOR PACKAGING AND PLASTIC PRODUCTS
Tune in "REPORT TO THE NATION," every Saturday over CBS coast-to-coast network.

THIS IS ANOTHER in Continental's new advertising series. It tells folks we're still mighty active in our regular business of making cans—by the carload! But this colorful campaign goes on to tell how we've expanded our facilities to bring you complete service. And we're making a startling variety of things of all kinds at Continental right

now. So keep an eye open for these striking full-color ads in America's leading national magazines—Time, Newsweek, U. S. News, Business Week and Fortune. Keep an eye on Continental—and on Continental's trademark too! The Triple-C stands for *one* company with *one* policy—to give you only the very best in quality and service.

HERE ARE 6 BIG ADVANTAGES FOR SOUP PACKERS WHO USE BASIC DRIED ONIONS AND GARLIC



Send your Onion and Garlic work to BASIC at Vacaville. We'll do it for you with these advantages:—

- 1 Save Labor. Fully prepared Basic Products are ready-to-use.
- 2 You lower Onion and Garlic costs and have no price fluctuations thru the year.
- 3 Your food has a *uniform* taste thru the year. Fresh onions vary 300% in flavor. Basic Onion and Garlic flavor is *constant*.
- 4 You do away with onion peeling and preparing.
- 5 Saves your factory from disposal of 400 pounds of waste in every ton of onions.
- 6 Saves loss from fresh onion spoilage. You store several months supply in a small storage space without refrigeration expense.

WRITE FOR BOOKLET

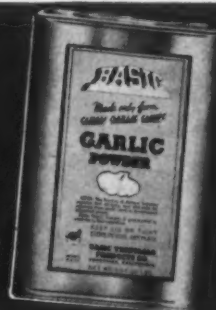
BASIC VEGETABLE PRODUCTS CO.
VACAVILLE, CALIFORNIA

315 Montgomery Street
San Francisco, California

Mr. E. C. Hoxie
2376 E. 71st St., Chicago 49, Illinois

100 Hudson Street
New York City, N. Y.

"Basic knows its Onions
.... and GARLIC!"



e striking
national
S. News,
an eye on
il's trade-
one com-
u only the

There's NO CEILING ON HIGH LIFTS with the HYSTER 20



Height of lift to underside of load—108 inches. Tilt: 3 degrees forward; 10 backward. Overall width: 36 inches. Turning radius: 66 inches.

Built by pioneer manufacturers of mobile materials handling machines—fork lift trucks, crane trucks, straddle trucks. All gasoline powered; all pneumatic tire mounted.

545-54



BRANCH OFFICES: 221 N. LaSalle Street, Chicago 1, Ill.; 90 West Street, New York 6, N. Y.; 1022 Denrike Building, Washington 5, D. C.; 233 Ninth Street, San Francisco 3, Calif.; Masonic Building, New Orleans 12, La.; 2219 Fourth Avenue, Seattle 1, Wash.; 2700 Santa Fe Avenue, Los Angeles 11, Calif.; 215 Euclid Avenue, Cleveland 14, Ohio; 211 Farnsworth Building, Memphis 3, Tenn.

High tiering in storage to conserve floor space is but one of its many useful attributes. This handy, little truck does the job fast, with sureness and precision.

There'll be no material bottlenecks with the HYSTER 20 on the job! It handles everything on those sturdy forks or on pallets. It, and the driver, does the entire job—with the truck lifting, transporting and unloading merchandise and materials to floor, raised platform or directly to trucks. Anything that needs moving, up to its one ton load capacity.

On easy-riding, traction-gear pneumatic tires, the "20" travels anywhere, fully loaded—over rough or smooth surfaces—up or down inclines. Built compact and streamlined, it operates in narrow aisles, crowded quarters. With trunnion steering, it turns in its own length. That's why the HYSTER 20 is the most popular rig around the place. It's always in demand.

Firms who have turned over all general materials handling jobs to their fleet of "20's" are profiting through better, faster and cheaper operations. Other fork trucks in HYSTER'S complete line handle loads up to 15,000 lbs. Catalogs available.

HYSTER COMPANY

2927 N. E. Clackamas
PORTLAND 8, OREGON

1827 North Adams
PEORIA 1, ILLINOIS

GEBHARDTS

Saves Space!

**Prominent names now
using GEBHARDTS:**

Geo. A. Hormel & Co.
Burns & Co. Ltd.
United Dressed Beef Co.
Mickelberry's Food Products Co.
Perry Food Products Co.
Oscar Mayer & Co.
Lugbill Bros. Inc.
Decatur Packing & Provision Co.
Star Provision Company
Marhoefer Packing Company
Reynolds Packing Company
Jones Valley Sausage Company
Ohio Provision Company
Home Packing Company
North Side Packing Company
Pearl Packing Company
Ready Foods Canning Corp.
S. Kamesar, Inc.
Milwaukee Dressed Beef Co.
C. J. D. Packing Co., Inc.
David Davies, Inc.
J. Martinec Packing Company
Gold Medal Packing Company
L. Eisenmenger Meats
The Rome Provision Co., Inc.
Carolina Packing Company
Hygrade Food Products Corp.
Weisel & Company
Best Kosher Sausage Company
Hughes Curry Packing Company
Kemper & Son
Hoy Food Products Co.
Bartusch Packing Company
Milner Provision Company
Herman Falter Packing Company
Bookey Packing Company



Gebhardt Refrigerating System installed between the rails does not require any additional height or use any valuable floor space.

ADVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE, MILWAUKEE 5, WISCONSIN

There's a difference in HD oils

MANY OILS pass the tests that have been set up to determine an oil's suitability for use in Diesel engines or in gasoline engines under heavy-duty service. But that does not mean that all of these HD (heavy-duty) oils are the same.

Methods of testing HD oils are well established. They rate the qualities of an oil such as: oxidation resistance, detergency, corrosion, and other items listed in the first column of the table at right.

All HD oils are not the same because some oils excel in one or more qualities but are only passable in others. The table at right compares Stanolube HD's rating in all of these qualities with a number of other HD oils. The ratings given in the table are the result of many tests, under exactly similar conditions, for all the oils. Stanolube HD consistently rates *higher* in *more* of the qualities than any other tested oils.

What does this mean in actual service? Just this. Under present gasoline conditions and the heavy service demands on equipment, you need the greatest possible protection you can get to keep down varnish and other engine deposits, to guard against excessive wear on engine parts, bearing corrosion, or breakdowns caused by oil system failures. Stanolube HD gives this protection to a greater degree than other HD oils.

Find out how this greater protection can cut maintenance and replacement costs in your fleet. A Standard Oil Automotive Engineer can help you make this test. Write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago 80, Illinois, for the Engineer nearest you.

Comparison of Stanolube HD with other oils

OIL QUALITY	ENGINE TEST USED	Stanolube HD	Other HD Oils		Conventional Motor Oil
			A	B	C
Oxidation Resistance	36-hour Chevrolet Piston Varnish	9	9	8	5
	36-hour Chevrolet Engine Sludge	10	9	8	6
	500-hr. G.M. Diesel Piston Deposits	10	9	8	4
Detergency	Caterpillar 1-A Piston and Top Ring Deposit	9	9	8	4
	500-hr. G.M. Diesel Port Fouling	10	10	8	4
	500-hr. G.M. Diesel Filter Deposits	10	10	8	3
Bearing Corrosion Resistance	Caterpillar Hot Box	10	9	10	6
	36-hr. Chevrolet	10	9	10	6
	500-hr. G.M. Diesel	10	10	10	7
Load Carrying Ability	Caterpillar Scratch Test	10	10	10	6
Total Rating All Tests		98	94	88	51

Rating Explanation: 10—Excellent plus—Free from any deposits, corrosion, or scuffing. 9—Excellent. 8—Good. 7—Fair. 6 (or below)—Failure to pass —Heavy deposits, extensive corrosion or scuffing.

This table above compares Stanolube HD's rating in heavy-duty oil qualities with (A) the best of 10 other HD oils that passed the tests, (B) the lowest rated oil of the 10 that passed and (C) the rating of a high quality regular (not HD) motor oil. Such an oil is not usually subjected to these tests and is included here merely to indicate the severity of the tests by this comparison.

heat-proofed
Stanolube HD

Buy more War Bonds

STANDARD OIL COMPANY (INDIANA)

STANDARD SERVICE

★ FLEET CONSERVATION SERVICE



TITELOKS
*for Protecting
 and Selling*
**GOOD
 FOODS**



MANY GREAT PRODUCTS are packaged in Titeloks. The photograph above shows the modern filling process in the HumKo Co., Memphis, Tenn. plant. These light weight cans have proven very popular for their protection and merchandising advantages. The inside is specially treated to maintain the freshness of shortening, ice cream, sea foods, and other semi-solid products. Though war restrictions now keep us from making further commitments, Sutherland packaging artists and engineers are ready to help you plan exciting new Titelok containers for those glorious unrationed times to come.

SUTHERLAND PAPER COMPANY

KALAMAZOO 13D, MICHIGAN



Armour's *Natural* Casings

There is an Armour natural casing to give pleasing appearance to almost any type of sausage you make. They help you achieve that plump, inviting look that makes sausage move faster. All these casings are carefully graded and inspected for size, freedom from imperfections and the finest of

quality. Their natural porosity which permits quick, thorough smoke penetration can help you in achieving uniformly fine flavor.

Your nearest Armour Branch or Plant will do their utmost to provide you with these fine, natural casings within the limits of the available supply.

ARMOUR and Company

OPA Explains How Quotas Work Under New Control Order

TO determine their quotas of permitted slaughter under Control Order 1, Class 2 slaughterers must apply the new quota percentages announced in THE NATIONAL PROVISIONER of April 28, page 18—75 per cent for cattle and calves, 50 per cent for hogs and 100 per cent for sheep and lambs—to their quota bases.

For example, OPA said this week, if a Class 2 slaughterer under Control Order 1, slaughtered and turned in ration points for 100,000 lbs. of cattle, live weight, his quota base on cattle for May, 1945 is 100,000 lbs. and he may kill up to 75,000 lbs.

OPA has also announced the conversion factors to be used by Class 2 slaughterers in determining the live weight equivalent of the dressed product they may submit to federal inspection and sell to government agencies, including the Army, Navy, Marine Corps, Coast Guard, War Food Administration, War Shipping Administration and Veterans Administration.

Control Order 1 permits a Class 2 slaughterer to increase his slaughter quota to the extent that he submits meat to federal inspection and sells it to government agencies.

Must Register by May 14

Class 2 slaughterers must register with their OPA district offices by May 14, if they wish to continue to slaughter after that date. Registration forms are available at all OPA district offices. The slaughterer is required to determine his interim quota bases for May and June, and also his permitted slaughter quota by applying the proper percentages to the interim quota base.

In brief, his interim quota base for each species will be the live weight of the livestock he slaughtered or had custom slaughtered for him during the same period in 1944, provided, however, that he turned in to OPA the rationing compliance form and all ration points that were required by rationing orders to be collected and turned in.

Final quota bases are to be determined for each slaughterer by OPA. When these are determined, any slaughtering that the Class 2 slaughterer does during this interim period of May and June in excess of his finally determined quota will be charged against later periods. Such excess slaughtering, even during the interim period, is a violation of the regulation, OPA said.

Some Class 2 slaughterers have lim-

(Continued on page 36.)

CONTAINER ORDER AMENDED

Limitation Order L-317 (shipping containers), has been amended effective April 30, to alter restrictions on the quantity of fibre shipping containers a packer is permitted to keep in inventory. Heretofore, a maximum permitted inventory was either one and a half carloads of all sizes and types of fibre shipping containers or a total of the user's 30-day requirements for each size and type of fibre container. Under the amended order, a packer may carry in stock and figure in his inventory computation at least a minimum of 1,200 fibre shipping containers of each class and size he expects to use within the following thirty days, even though that quantity is more than a 30-day supply.

SEES PACKAGE CHANGES

Frozen foods of the future will be packaged and displayed in streamlined fashion to correspond with the trend toward self-service in retail outlets, M. C. Pollock, promotion manager, cellophane division, E. I. duPont de Nemours & Co., told a recent luncheon meeting of the Eastern Frosted Foods Association in New York City.

Packaging of frozen foods will undergo radical changes to keep pace with the trend toward open displays, he predicted. The package must accelerate fast turnover, he added, which means that it must command attention, tell its own story, have convenience value and offer the necessary degree of protection.

WPB REVOKES CASING ORDER

Among limitation and conservation orders revoked this week by the War Production Board was Conservation Order M-220, issued September 7, 1942, which restricted the use, sale and delivery of sheep intestines. Packers who slaughtered more than 1,000 sheep in the year ended February 24, 1943, were required to fill orders for sheep intestines for surgical sutures before filling orders for other purposes.

WPB pointed out in connection with the revocation of various orders that producers will continue to be guided in filling their orders by preference ratings and by directives.

BEEF COMMITTEE MEETING

Members of OPA's beef industry advisory committee will meet with representatives of the price agency on May 8 and 9 in Washington. A number of subjects will be discussed, including compliance on cattle and bull prices, freight forgiveness on eastern shipments, the enforcement program, possible procedure for eventual withdrawal of subsidies, subsidy program announced April 23 and slaughter control.

HOUSE COMMITTEE CRITICIZES PRESENT, PAST OPA EFFORTS

MEMBERS of the House committee investigating food shortages released a preliminary report this week recommending establishment of fair margins in every operation of meat production, processing and distribution and criticizing OPA's ten-point program as "unsatisfactory." The committee's views are said to have been received sympathetically by President Truman.

Commenting on the OPA ten-point program, the committee said that it "is for the most part unsatisfactory and will not materially increase meat supplies. The program will not restore confidence among producers, and under it, legitimate processors and distributors are still required to lose substantial sums in order to comply with ceiling prices. It will take more than half way measures to secure additional meat for the people and stop black market operations.

"The program fails to remove the price squeeze confronting feeders of cattle and offers little if any incentive for farmers to feed cattle and thereby materially increase the amount of beef for the nation.

"In conclusion, the committee wishes to emphasize its belief that the greatest mistake made in the control of meat prices was to begin by pricing at the retail level and then working backwards. All phases of distribution became dislocated. Subsidies have been interjected at various points but have been revised constantly and do not yet reflect a proper relationship between different essential steps in processing and distribution to provide for each a generally fair and equitable margin.

"We must therefore urge a fresh approach that guarantees these margins as a matter of right and depends for its successful enforcement, not alone upon price ceilings and constant revision of rules, but upon public acceptance, cooperation and vigorous support."

The committee recommended that immediate steps be taken to give first priority to food production and that all possible measures be taken without delay to increase the production and supplies of those food items now in short supply, and that policies be initiated to provide adequate manpower and machinery for the farms. The President was urged to consider immediately the problem of needed coordination of production, distribution, rationing and pricing of food.

"There must be action now," the

(Continued from page 21.)

HANDLING CUT TO MINIMUM IN FRYE'S MODERN PLANT



THE story of the new plant of Frye & Co. at Seattle, Wash., properly begins with the afternoon of February 18, 1943 when a B-29 Superfortress, then a mystery plane, crashed into the old Frye plant while on an experimental flight. Many Frye workmen were at lunch when the plane crashed and flames enveloped the packinghouse; 20 employees lost their lives and the death toll also included 11 members of the plane crew and a Seattle fireman.

In the midst of desperate need for meat, the Frye company found itself with little more than an office. The firm had been producing 30 per cent of war-bustling Seattle's meat supply; the restoration of its production capacity was essential.

Months of litigation and difficulty in

arranging for construction and equipment delayed the project, but the new plant, designed by Henschien, Everds & Crombie, packinghouse architects and engineers of Chicago, has now been completed and placed in operation.

The new Frye unit is regarded as one of the most modern packing plants on the Pacific Coast and should stimulate the modernization of other facilities and methods in that area during the post-war period.

Frye & Co. was founded in 1888 by Charles H. Frye, who died in 1940. Since Mr. Frye's death the plant has been operated by his estate. W. S. Greathouse is president of the company; E. J. Schlegel is vice president and L. D. Hastings is secretary-treasurer.

When Mr. Frye died he bequeathed

his \$250,000 art collection to the city of Seattle. The paintings eventually



W. S. Greathouse

will be housed in a public museum to be maintained by proceeds from the Frye trust. This museum cannot be established until 1948 under the terms of Mr. Frye's will.

The new three-story and basement plant, occupying 185 x 140 ft., is of reinforced concrete construction with tile walls. Glass block has been used extensively, especially on the killing (third) floor level, with regular windows for ventilation. Both cork and redwood bark are employed for wall insulation.

Total cost of the new plant was in excess of \$750,000.

The plant slaughters cattle, calves, hogs and sheep. It is not operating at capacity today because of a shortage of livestock.

The first floor of the new unit is devoted to refrigerated product storage and order assembly and shipping. Beef comes down to the sales cooler via the beef drop—a hoist which carries about four cattle per trip—from the chill room on the killing floor. Beef is also railed from the drop into the two-track sharp freezer (-20 degs. F.) next to the sales cooler and from there into the beef freezer (5 degs. F.). The tier of refrigerated rooms also includes a sausage cooler, offal cooler and fresh pork cooler.

Beef and small stock may be moved from the sales cooler to the car loading dock or onto quartered beef rails in the assembly and shipping room and thence to the truck loading dock.

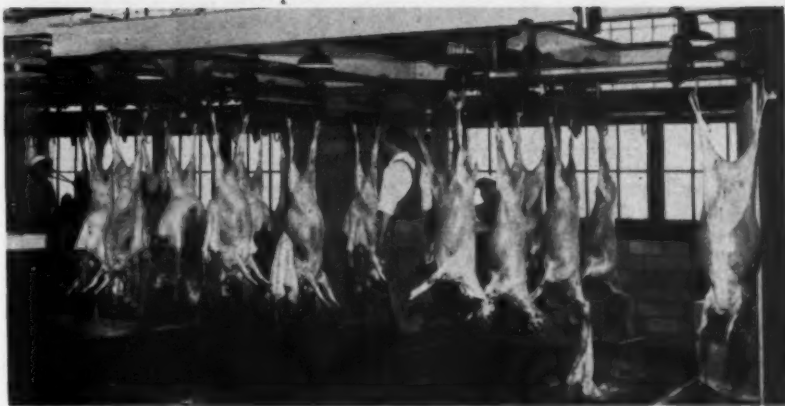
The assembly and shipping room (45 to 50 degs.) is also provided with a rail storage section for smoked meats and a line of packing tables and scales from which packed product is transferred to a roller conveyor which carries



it past a carton closer into the truck loading section.

Other first floor facilities include a shipping office, a room for storing supplies and box making and a cooler for packaged lard (45 degs.).

The second floor houses the canning and sausage manufacturing departments and includes facilities for smoked meat pre-chilling, hanging and wrapping, bacon freezing and slicing, a green grading room for hams and bellies and storage and sharp freezers. It also includes a room, having no direct connection with other parts of the floor, in which slunks are skinned and in which are located the washer, hasher and hog for handling inedible material from the killing floor above. The comminuted in-



KILLING FLOOR SCENES

Pulling the pelts on lambs (above) and closeup of a section of lamb and calf viscera inspection table.



The second floor is the unloading level for the three revolving smokehouses. Product is placed on cages and moved out into the smoked meat hanging area (50 degs. F.) and may be moved by rail into either the bacon freezer (25 degs. F.) or smoked meat pre-chilling room (35 degs.). The same general area is used for smoked meat hanging, wrapping and bacon slicing operations.

The green product grading room is located in one corner of the second floor directly beneath the pork cutting room on the third level.

Storage freezer on this floor is held at 5 degs. F. and the sharp freezer close by at -20 degs. The Frye company customarily freezes a large volume of product for shipment to Alaska.

Although not in the new unit, a remodeled section of the adjoining structure houses, on the second level, facilities for receiving, drying and baling hog hair.

Hogs, cattle, calves and sheep are killed and chilled on the third floor. Maximum slaughter rates per hour are: hogs, 150 head; cattle, 30; sheep, 100,

edible material drops into a blow tank which extends down into the floor below. From this tank it is blown to the dry melters on the first floor.

The canning department includes space for future retorts and a can sterilizer.

Between the canning department and the sausage kitchen are a ham boning table, a gas-fired reel oven and steam-heated ham cooking ovens.

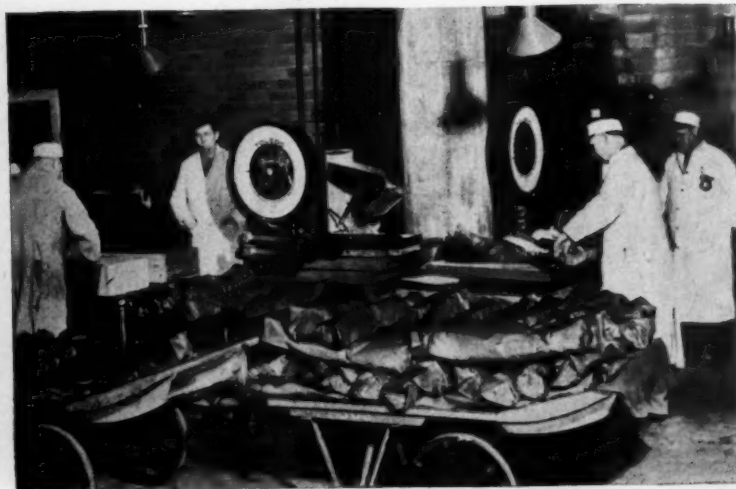
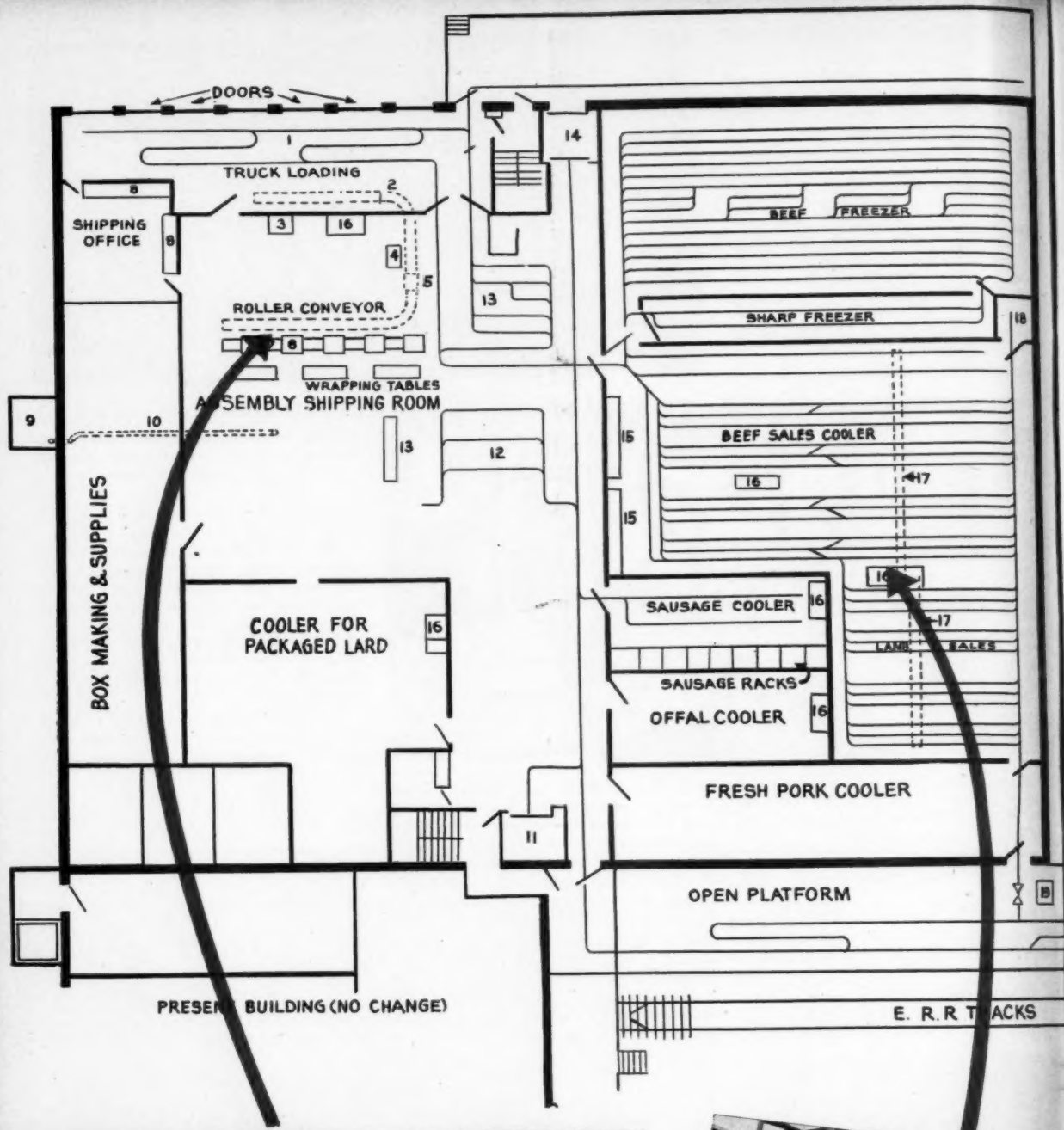
Sausage meat preparation is carried on in a separate room housing two silent cutters, a grinder, vacuum mixer

and one stuffing table with stuffer. Nearby, and connected by truckway and/or rail are the sausage meat holding cooler (38 to 40 degs. F.), ice making equipment, casings cooler (38 degs. F.) and sausage cooler (38 to 40 degs.) and spice room. From this area material moves by truck or rail to the stuffers and tables in the factory and thence into three air-conditioned smokehouses. Product is processed further in two cookers and a spray chamber and four cook boxes. A cage washer and stick washer are located close by.



FRYE VETERANS AND SOME OF FAMOUS ART COLLECTION

These employees have been with the firm for at least 25 years and the oldest employee has served the company for 43 years. In the center is L. D. Hastings, secretary-treasurer, the only woman officer. A few of the paintings left by the company's founder to Seattle are shown; these will eventually be housed in a public museum.



Key to First and Second Floor Plans

FIRST FLOOR ON PAGE OPPOSITE

1) Truck loading area; 2) conveyor; 3) returned goods table; 4) carton closer; 5) scale; 6 & 7) packing tables and scales; 8) shipping office desks; 9) paunch manure bin; 10) paunch manure chute from killing floor; 11) elevator; 12) smoked meat hanging rails; 13) quartered beef rails; 14) elevator; 15) racks; 16) cooling units; 17) ducting; 18) beef drop from chill room; 19) scale.

In the Pictures

LEFT, PAGE 16: Shipping assembly room with Army and MID inspectors on the job. Much Frye product goes to the armed forces.

RIGHT, PAGE 16: William Adams, head of the beef department, looks over one of the plant's many unit coolers.

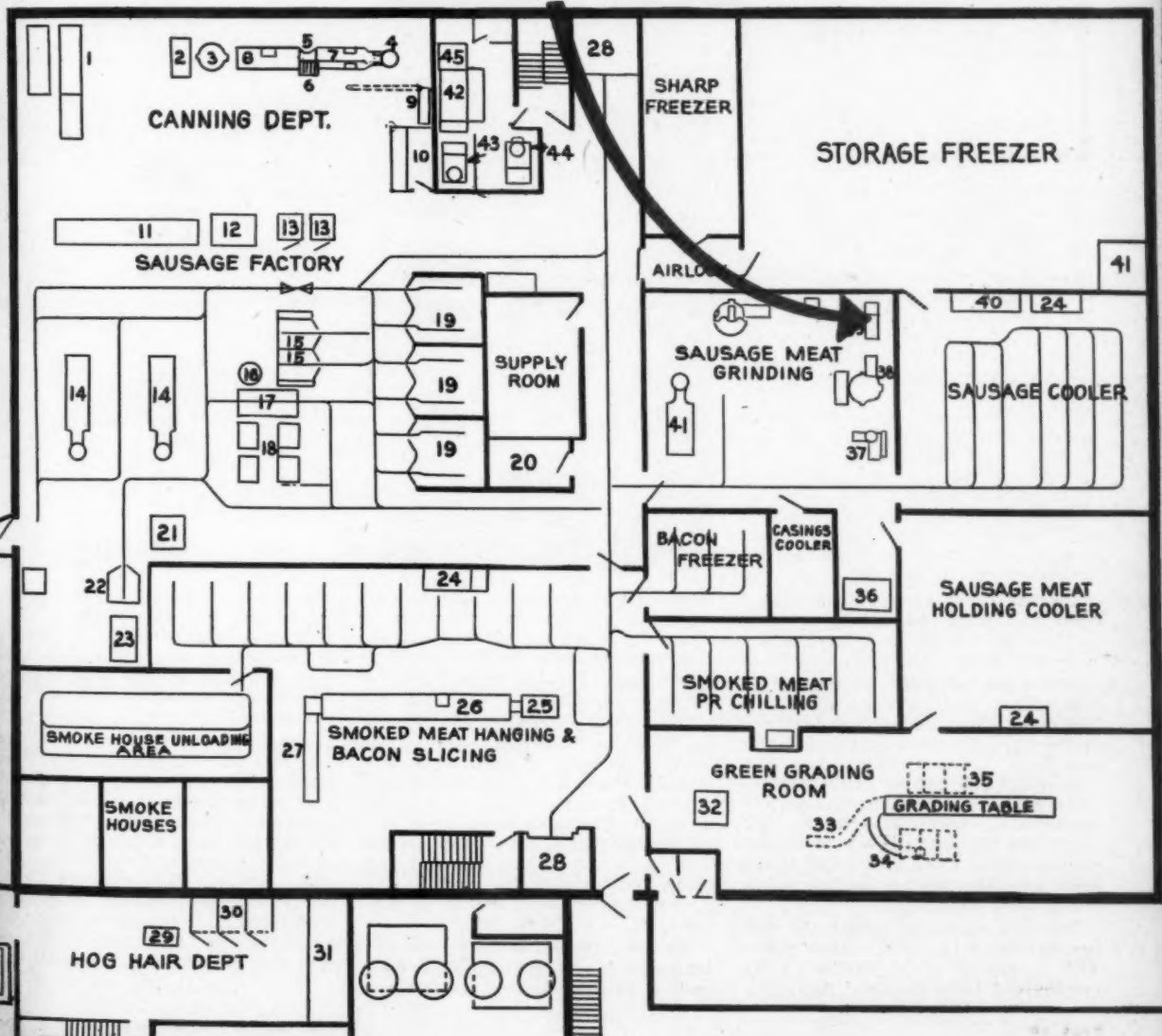
CENTER, THIS PAGE: Buffalo vacuum mixer is typical of modern sausage equipment installed in the new plant.

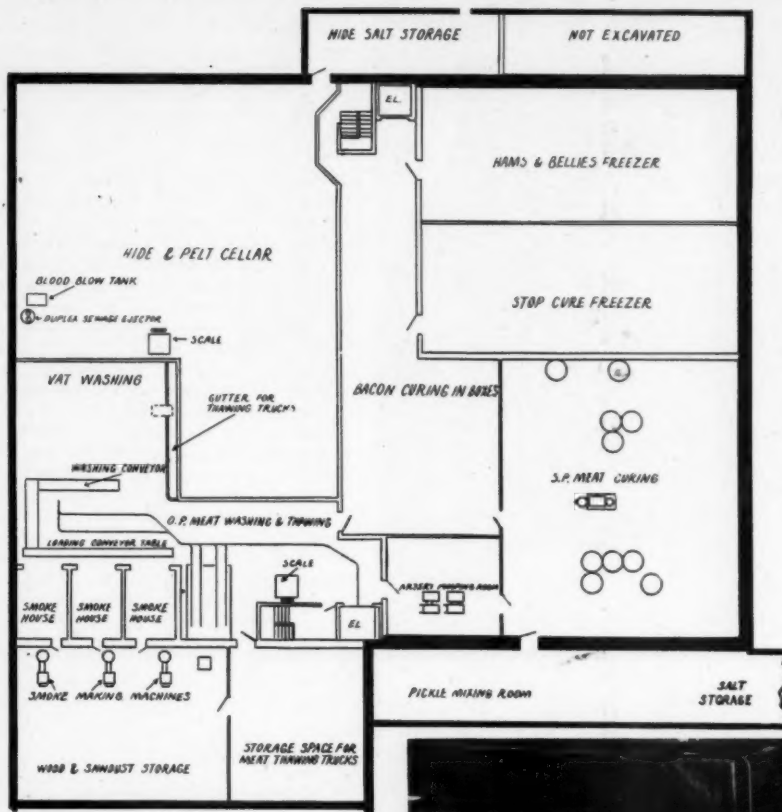


SECOND FLOOR BELOW

The second is the processing floor in the new Frye unit with facilities for meat canning, production of sausage and ready-to-eat meats, slicing bacon and handling smoked meats. Equipment is indicated on the floor plan below by the following numerals:

1) Future retorts and portable ramp; 2) table; 3) vacuum ring; 4) stuffer; 5) double seamer; 6) vacuum closer; 7) stuffing table; 8) table; 9) can sterilizer; 10) office; 11) ham boning table; 12) reel oven; 13) steam heated ham cooking ovens; 14) sausage stuffing tables; 15) process cookers; 16) chili; 17) spray chamber; 18) cook boxes; 19) smokehouses; 20) spice room; 21) scale; 22) cage washer; 23) stick washer; 24) cooling units; 25) bacon slicer; 26) wrapping and packing table; 27) roller conveyor; 28) elevators; 29) hair baling press; 30) hog hair dryer; 31) hog hair bin; 32) scale; 33) belly chute; 34) ham chute; 35) trucks; 36) ice making unit; 37) grinder; 38) silent cutter; 39) vacuum mixer; 40) wrapping table; 41) beef drop; 42) slunk skinning table; 43) hasher; 44) hog for inedible material with blow tank below; 45) hopper.





PORK CURING OPERATIONS

ABOVE: Hams are artery pumped in a room just off S. P. curing cellar (see floor plan at left). Cured meats are washed and branded on a conveyor from which they are transferred to the revolving smokehouses. BELOW: Green grading room to which cuts come from pork cutting room above.

and calves, 100. Neither hogs and cattle nor calves and cattle nor sheep and calves are slaughtered at the same time.

Livestock are brought up a common ramp to the separate waiting pens for cattle and hogs and calves and sheep. The cattle are driven up a chute into the knocking pen and handled in the conventional manner over the bleeding rail and onto the three-bed floor. Cattle heads are worked up on nearby tables in the offal department and tripe is scalded, trimmed and cooked there. Beef paunches are cleaned on a combination paunch and hog stomach table. After washing and clothing, beef sides go into the hot beef cooler (33 degs. F.) and from this cooler they can be moved to sales and storage coolers and freezers on lower floors via the beef drop.

Calves and sheep are handled over their own hoist and rail system and, later, over the same chain, dressing and viscera inspection facilities.

Hogs after hoisting and bleeding drop into a 24-ft. scalding vat and are carried up into the dehairer. Hair is chuted to the hog hair department on the second floor. After dehairing, hogs are eviscerated and dressed in the conventional manner, leaf lard is removed and carcasses are transferred to the chill room. The hog cutting room is nearby and cuts made there are chuted to the green grading room on the floor below and to the curing cellar.

Two wet rendering lard tanks and two wet rendering edible tallow tanks with a capacity of 16,000 lbs. of fat are charged from the third floor. Dry



melts for inedible material, which are located on the first floor, may also be charged through extensions from the third level and also via blow line from a blow tank. Third floor facilities also include a storage freezer (5 degs. F.).

The cellar is well arranged for curing, freezing, thawing, washing and smoking product. A separate room is provided for artery pumping adjacent to the S. P. meat curing cooler (38 to 40 degs.). The S. P. cooler opens into a room for curing bacon in boxes (40 to 42 degs. F.) and a truckway into which the stop cure freezer (15 degs. F.) and ham and belly freezer (0 degs. F.) open.

The same general area (see plan on this page) is employed for S. P. meat washing, product thawing and for load-

ing the smokehouses. Frozen product is brought into this room on trucks which are ranked along a gutter to carry away moisture from the meat. Vats are also washed in this section when other operations are not being performed.

Cured meats are placed on a conveyor for washing and branding; a continuation of this conveyor carries the meat along the front of the three revolving smokehouses and the product is transferred from it to the cross bars in the smokehouses. This section of the cellar is not under refrigeration but six air changes per hour are provided with outside air brought in through a long duct and exhausted by means of reversible fans in the one outside wall.

(Continued on page 81.)

WITH PROGRESSIVE PACKERS
EVERYWHERE THE CHOICE IS
EQUIPMENT



ANCO Sheep Carcass Conveyor and Viscera Table, operating in the new plant of Frye & Co., Seattle, Washington.

Frye & Co. has been added to the long list of ANCO Viscera Separating and Inspection Table users. Their installation eliminates retaining rooms and insures quick and sanitary disposition of all the products. The speed in handling and inspecting is done in stainless

steel pans on conveyors, carefully designed and built to comply with all government inspection requirements. The Allbright-Nell Co., as originators, have specialized on the design and manufacture of Hog, Beef and Sheep Viscera Inspection Tables for many years.

Our experts will be glad to plan your installation for the utmost and practical operation. Write us for full details.

THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Here's Patapar



Its **WET-STRENGTH** helps keep foods fresh

Soak Patapar* Vegetable Parchment in water, crumple it up, then pull it out tight—it remains firm and strong. Patapar even can be boiled without harm.

This great wet-strength of Patapar has solved one of the hardest problems of protecting moist foods.

Resists grease, too

Patapar resists the penetration of grease, fats, oils. Wrapped in its clean folds, products like butter, shortening, bacon, cheese are kept fresh and appetizing.

Right now most of the Patapar produced is required for war purposes. But a limited amount is available for essential packaging needs. And if you're looking ahead, this is a good time to investigate and see how Patapar might be helpful in protecting your product.

*Reg. U. S. Pat. Off.

Patapar Keymark



This little keymark is the nationally advertised symbol of wrapper protection. When you include it on your printed Patapar wrappers you tell your customers that your product is well protected.

Paterson Parchment Paper Company • Bristol, Pennsylvania

Headquarters for Vegetable Parchment Since 1885

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA

BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON ST., CHICAGO 2, ILL.

Suggestions by Committee

(Continued from page 13.)

committee declared in its report. "The price line is weakening. It must be held. Time is working on the side of scarcity, and if time is wasted and coordination not achieved, black markets will have cracked price control irreparably."

Specific recommendation by the committee included the following:

1: Fair and equitable margins should be established in every operation of the production, processing, and distribution of meat with special incentives for feeders of cattle to produce better and heavier beef, due consideration being given to the overall feed situation.

2: The support prices on hogs should be increased to \$13.50 per cwt. on drove weight. In view of the fact that hogs have been selling at ceiling prices for many months, this should not cost the public a single dollar but should give needed confidence and encouragement to the hog producer.

3: Special inducements should be given to poultry producers to increase their supplies of poultry and eggs and to the fishing industry to increase the supply of fish as quick sources of protein food to supplement dwindling meat supplies.

4: Storage facilities should be increased to keep pace with increased production.

5: Issue separate ration points for meat.

6: Rigid black market controls must be applied, particularly at the source."

NIMPA President Testifies

Appearing before the Senate food investigating committee last weekend, Earl Thompson, new president of the National Independent Meat Packers Association, stated:

"There are enough people throwing brickbats and complaining about the situation they find themselves in. As president of the National Independent Meat Packers Association, I want to pledge the wholehearted support of our organization to OPA and the other war agencies, but we want an equally 'square deal' in return. We feel that OPA should consider the various segments of our industry (beef, pork, veal, sheep and processing) as individually entitled to attention and each entitled to a fair profit. We feel that OPA owes us an open agreement on the figure representing the cut-out, or live value, of each species of meat animal."

Pointing out that several obstacles block production of meat animals on the farms—all concerned with the relative price of grain and livestock, the NIMPA president said:

"There has not been sufficient financial incentive in the grain-meat ratio to get many farmers to accept the risks of production. It is much easier for a man to raise grain for cash sale than raise the grain plus spending a lot of midnight oil in a farrowing shed getting pigs to eat the grain—and lots of

Sunday afternoons feeding the drove, as well as jittery evenings reading newspaper accounts of new government regulations and nervous breakfasts listening to uncertain market predictions. There has to be a 'swing shift bonus' to bring enough marginal producers into the picture.

"An embargo on the slaughter of beef type calves and yearlings or some other method of diverting feeder animals back to the farm is necessary. This would show some increase in beef soon, whereas breeding and raising a new crop of beef would not show even in 1946, more likely 1948.

"More pork can be obtained in 1946 by increasing the farmer's realization on hogs through higher live-hog prices or by a subsidy paid to the producer of hogs who markets through accredited channels.

Higher Prices the Answer

"My personal thought would be to raise the price of hogs approximately 10 per cent, increase the price of wholesale pork approximately 15 per cent, and increase retail pork prices approximately 10 per cent. The original 'roll-back' of 10 per cent in the price of pork is unnecessary now. This plan would only restore pork prices to nearer their correct level, would provide the incentive for producing hogs and would go a long way toward eliminating the need for an additional subsidy to relieve

the packers from operating losses. If an additional subsidy were still needed, it would be small. There is general agreement that this would not increase the cost of pork to the housewife a single penny inasmuch as the retail ceiling prices are already being exceeded by an average of 15 per cent or more.

"Point rationing has not served its purpose of distributing the civilian meat supply. In fact, the system is so full of insoluble inequities that I am not in favor of its continuance unless drastically revised. Persons eating all of their meals at home are not on an equitable basis with persons eating out. Farmers and producers of food get the same number of ration points as if they had to buy their whole supply of meat and give points. A family of two adults does not fare nearly so well as a family with a number of small children. I do not know any answer to these inequalities, but that does not make them any less unfair.

"A very small change that I believe would deliver a great blow to the black market is to shade the allowances for delivery upward enough to make it profitable for packers to deliver to their small customers. One phase of the black market arises from the inadequate present allowance which forces packers to sell f.o.b. their plant. More direct delivery by packers would help insure retailers their meat at ceiling prices. Adequate shipping allowances would also, I believe, take care of getting meat into deficient areas without resort to more drastic measures.

Points Out Fallacy

"I wish to point out here a major fallacy in the line of reasoning that holds in favor of federal inspection for all packers. While federal inspection facilitates the interstate movement of meat, this would not bring about the drastic change in the movement of meat that is expected since live meat animals are now, as always, free to move across any state line.

"Most of the commercial non-federally inspected plants are already in meat deficient war industry areas, not out in the Corn Belt where the animals are. Putting these plants under set-aside orders would be like cutting off the nose to build up the tail because meat would then have to be shipped into these areas by outside federal inspected plants. I can speak safely for the few of our commercial non-federally inspected packers in the Corn Belt when I say we would welcome some way of supplying the armed forces with more meat, but right now, the civilians in areas immediately adjacent to our plants are not receiving the quantity of meat their points entitle them to. The commercial non-federal plants are not located in corn fields—they are in the hearts of industrial war centers and are helping pump the lifeblood of our war effort."

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

OUR FIGHTING MEN NEED MORE MEAT NOW - That's Why There's Less Esskay Meat for You

The statement about the meat shortage is being published in half of our Esskay Meat Products advertising space, with 1/2 of the Esskay Meat Products which we are offering to share with you. We are offering you the limited supply of meat required for our Armed Forces and allies.

For these reasons, We find Order 9152 requires Esskay to set aside at least:

60% of all Grade AA Beef Steers and Heifers
60% " " Grade A Beef " " " "
60% " " Grade B Beef " " " "
60% " " Grade C Beef " " " "
60% " " Grade D Beef " " " "
60% of Esskay's total output of Beef

60% of Esskay's total output of Branded Steers
60% of Esskay's total output of Pork Loin
60% of Esskay's total output of Ham
60% of Esskay's total output of Roast
60% of Esskay's total output of Shoulders
60% of Esskay's total output of Dry Bell Pork
60% of Esskay's total output of Sausage

The War Food Administration has given public recognition to the critical meat shortage in this country. It is the responsibility of the War Food Administration to see that the meat supply is adequate for the Armed Forces and allies.

We have you tell your friends to avoid excessive use of meat. We are offering you the limited supply of meat required for our Armed Forces and allies.

We appreciate the national demand for Esskay Meat Products. Although the quantity is limited, the quality is top. Esskay Meat Products is in, as always, the Esskay you can rely on.

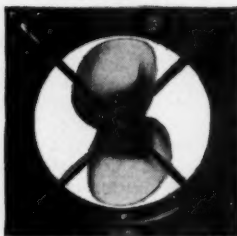
The Wm. Schludenberg-T. J. Kurdie Co.



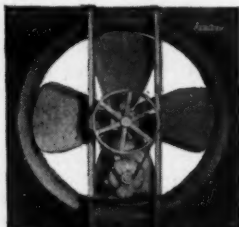
MEAT PRODUCTS

EXPLAIN MEAT SHORTAGE

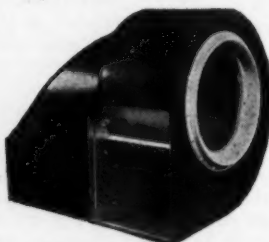
To help acquaint consumers with the reasons behind the current meat shortage, the Wm. Schludenberg-T. J. Kurdie Co., Baltimore, Md., prepared the above newspaper advertisement pointing out the large amounts of meats and meat products which packers must set aside for military use. Copy also calls attention to the fact that Esskay is doing its full share in this program, having been awarded the WFA Achievement "A" Award for its part in "processing food for freedom."



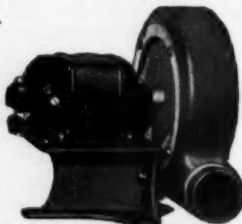
Ventura Ventilating Fan with direct connected 2-speed fully enclosed motor.



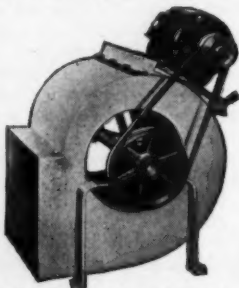
Ventura Ventilating Fan with V-belt drive.



ABC Utility Set for ventilating with a duct system.



Type P Pressure Blowers.



ACF Fan with V-belt drive.

Other fans to meet every air handling need.



"There," he said, "is where it belongs!"

"I FEEL so good about our new Ventilating System," writes a nationally known manufacturer, "I wouldn't hesitate to recommend American Blower equipment to anyone."

"THE CONTRACTOR who installed it did a swell job, too. When a man does a thorough job these days, you ought to put his picture in the museum along with the old masters."

"THERE is where it belongs. I feel like placing our contractor's picture there myself."

TIP-OFF—You can get a swell job on any problem of ventilating, air handling and exhausting from your local Ventilating Contractor or Dealer.

AND YOU will be sure of getting complete satisfaction if you ask for American Blower Equipment.

AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICH.
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONT.

Division of AMERICAN RADIATOR & Standard Sanitary CORPORATION

PLANT OPERATIONS

Ideas for Operating Men

WASHING HOG NECKS

Hog neck washing is sometimes performed by workmen using a fountain brush, but more recently some plants have been using high pressure power sprays which direct a narrow stream of water with a downward slant upon the necks of the hogs. Utilizing this high pressure, and the angle of application, the water washes out blood clots without removing meat.

Still another new method of washing hog necks, which is illustrated here,



is being employed satisfactorily in some plants. The neck washer is a motor-driven wheel having a series of hardened steel teeth around its periphery. The revolving teeth lacerate the fatty neck tissue, as the wheel is moved along the neck as shown, while water flushes the wheel and neck simultaneously. There is a hose connection in the steel hood which provides the water at ordinary temperature. A counterweight may be used with the unit.

At one plant where this neck washer is employed the superintendent said that necks were washed much cleaner than by any method used heretofore.

BLEEDING RAIL HEIGHT

Height of cattle bleeding rail (top of rail to highest point of floor) should be 16 ft. This allows 48 in. from top of rail to shackling point on hind leg of the animal.

PROPER PULLEY WIDTH

Because it is extremely difficult to align belts perfectly, packinghouse engineers are cautioned against purchasing pulleys which may prove too narrow in practical application. It should be remembered that where the pulley and belt are the same width, as soon as a side-to-side sway develops the capacity of the belt will be reduced in proportion to the overhang.

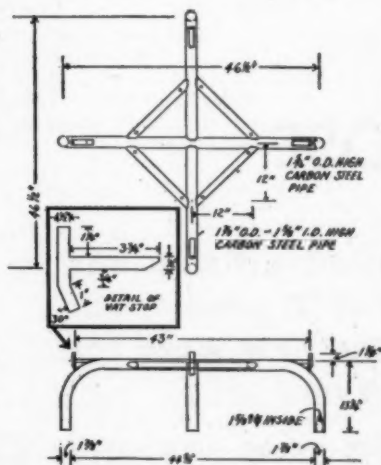
A satisfactory formula for determining proper pulley width is: Multiply the width of the belt in inches by 1.15 and add 0.3 in. For example, for a 10-in. belt, 10×1.15 equals 11.5. By adding 0.3, the total becomes 11.8 in. The nearest standard size pulley above this figure is 12 in. wide, which should do the job satisfactorily.

The problem of pulley or sheave width does not exist in connection with V-belts. As constructed in standard sizes, the sheaves are always wider than the belts. Overhang is impossible. This is one of the advantages of using V-belts.

VAT STAND

Diagram showing construction details of vat stand of type used in pickle cellars of the Rath Packing Co., Waterloo, Ia., is reproduced below.

Through use of these stands, it is pos-



sible to handle the vats while full by running an electric truck beneath, lifting the load and transporting it where desired.

One-eighth inch holes on the bottom side of pipe (see top plan view) form air release when galvanizing. All joints are welded before being electro-galvanized.

PROTECTING GALVANIZED SURFACE WITH PAINT

Although galvanizing provides temporary protection for iron against corrosion and rust, this protection is relatively short-lived in the case of exterior metal flashing, gutters, building trim, etc. When the zinc coating does break down, deterioration of the iron may be quite rapid and may soon reach a stage where remedial action is of little value.

For this reason, galvanized iron on the outside should be protected with a coat of paint as soon as possible after erection and it should be repainted as frequently as necessary to maintain an unbroken film of paint on the surface.

Unpainted, and especially new, galvanized iron requires special surface preparation before the paint is put on. Unless the surface is so prepared the paint is likely to peel off. Several methods of preparing new galvanized iron surfaces prior to painting have proved effective.

One paint manufacturer recommends the following treatment:

Washing Solution

The new surface should be washed with a solution made by dissolving 8 oz. of copper acetate or copper sulphate in 1 gal. of water. All parts of the galvanized iron are painted with this solution and allowed to dry. The surface is then scrubbed thoroughly with warm water, rinsed and again allowed to dry. The excess deposit of copper must be removed by this rinsing. The surface is ready for the priming coat after drying.

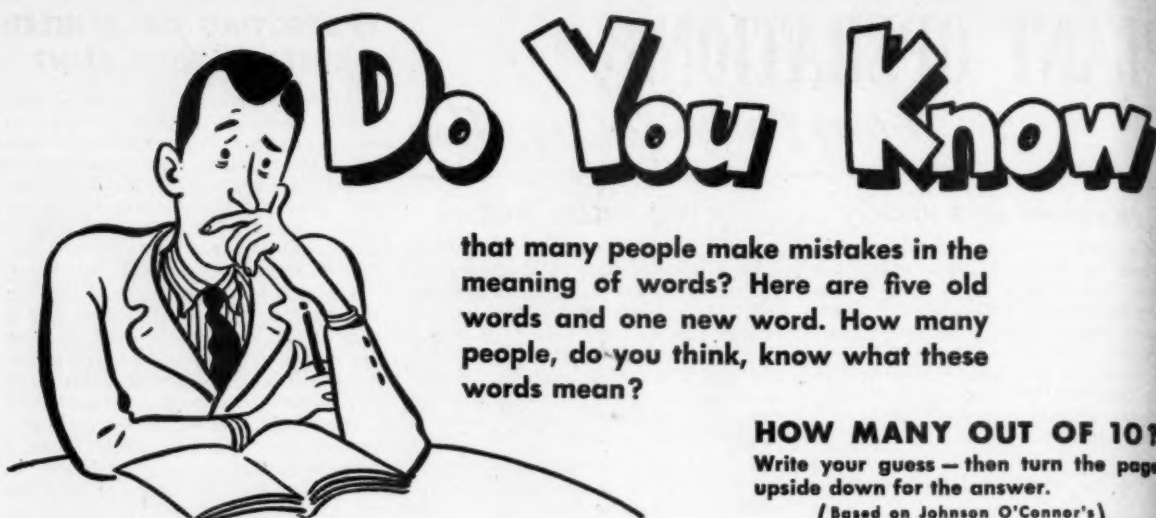
In stubborn cases, where the above treatment has failed, the following is suggested:

To 1 gal. of water in a stone jar or earthenware crock add 2 oz. each of copper chloride, copper nitrate and sal ammoniac. Stir thoroughly and add 2 oz. of muriatic acid. Wear rubber gloves when mixing and apply the mixture with a wide brush. When dry, scrub thoroughly, rinse as described above and proceed with painting in the usual manner.

When the surface has been prepared, galvanized iron is painted with a priming coat and a finish coat in the same manner as structural steel.

If galvanized iron from which paint is peeling is to be repainted, all loose paint should be removed with a wire brush and all dust and paint particles wiped off. Paint solidly attached to the surface of the iron need not be disturbed. Bare spots should be touched up with the paint selected for the finish coat reduced with turpentine—using 1/4 to 1 pint of turpentine per gallon of paint.

When paint has peeled from galvanized iron, trouble with succeeding coats usually is not experienced. However, should peeling continue, surface of the metal should be treated in the same manner prescribed for new galvanized iron.



that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

BLUFF

a ☐

SAVOR

b ☐

AVENGE

c ☐

STIPEND

d ☐

LINK

e ☐

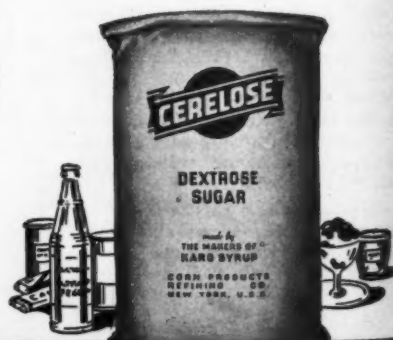
DEXTROSE

f ☐

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

ANSWERS
f-8
e-7
d-4
c-7
b-6
a-4



CERELOSE

is

dextrose

Up and down the MEAT TRAIL

Personalities and Events of the Week

• The Crocker Packing Co., Tecumseh, Okla., has been acquired by the O. K. Packing Co. and is continuing operations under the management of W. W. Wilson, L. C. Reiniger and J. W. Crocker, son of John L. Crocker, veteran southwestern meat plant executive, who is retiring from active business after a number of years as owner of the plant. Wilson, whose former meat industry experience includes affiliations with the Seiloff Packing Co. and Laclede Packing Co. at St. Louis, was most recently associated with the Peyton Packing Co., El Paso, Tex. Reiniger worked for Armour and Company at National Stock Yards, Ill., in the livestock buying department and was associated with the Moody Commission Co., St. Louis, for 14 years before joining with Wilson in the operation of a meat plant at Deming, N. M.

• Earl D. Speer, long identified with the traffic department of Morris & Co. prior to its liquidation, and later associated with the Wabash Railroad as a freight solicitor, passed away last week in Chicago. Interment was in Marshalltown, Ia.

• Corp. Frank A. Blum, jr., formerly a partner in the sales force of Frank A. Blum & Sons, Pittsburgh, Pa., is home on a 45-day furlough from the South Pacific after three years' service.

• Anthony Starcevic, formerly associated with his father, Anton Starcevic, at the Union Provision & Packing Co., Pittsburgh, is in Washington awaiting his assignment as a consular attaché in

Denver Firm Wins "A"

The H & M Packing Co., Denver, Colo., has joined the select list of food processing plants to receive the War Food Administration Achievement "A" award for production excellence, according to an announcement by Lt. Col. Ralph W. Olmstead, national director, WFA Office of Supply, Washington, D. C. Official award ceremonies will be conducted at the plant in the near future, with personnel from the WFA and the armed forces participating in the joint tribute to executives and employees.

The plant has undergone many changes since the outbreak of war, qualifying for limited federal inspection to process beef for the armed services and lend-lease shipments. Plant records are said to show an increase in production of beef and beef by-products of 300 per cent since 1942.



ARMY RATIONS GET SOME EXPERT SCRUTINY

John Holmes, president of Swift & Company, discussing Army combat rations with a group of Quartermaster officers at a luncheon tendered by the company to two dozen mothers and wives of soldiers serving overseas. Officers in the photo (l. to r.) are Brig. Gen. J. E. Barzynski, commanding general, Chicago Quartermaster Depot; Brig. Gen. H. R. McKenzie, commanding, Field Headquarters Market Center System, and Col. Rohland A. Isker, director, Quartermaster Corps Subsistence Research and Development Laboratory. Main dish of the menu served the luncheon guests was a "10-in-1" ration item—canned ham and candied sweet potatoes—developed by Swift & Company in collaboration with the Army Quartermaster Corps.

Poland. A graduate of Duquesne University, Starcevic went to Lima, Peru, two years ago as consular assistant. Following his recent recall from that post, he visited Pittsburgh.

• George S. Wilson has announced his retirement, effective May 15, as manager of the Ottumwa sausage sales department of John Morrell & Co., a post he has held for the past six years. Wilson went to the Ottumwa office from the Morrell plant in Topeka, where he served in a similar capacity for eight years. Earlier, he had been associated with the sausage department of the firm's Sioux Falls plant. The well-known sausage sales executive has not yet made any commitments as to his future activities. He will be succeeded by Owen Lewis, his former assistant.

• Meat brought to locker plants for quick freezing and storage does not constitute more than four per cent of the national meat production, Albert Guggedahl, Des Moines, Ia., secretary of the National Frozen Food Locker Association, declared at Sioux Falls, S. D., on April 20. For this reason, he said, hints and accusations that locker plants aggravate the meat shortage are erroneous. "Locker owners and locker cus-

tomers feel they are helping the meat conservation situation rather than contributing to a shortage," stated Guggedahl.

• A bill authorizing the president of the Oklahoma state board of agriculture to appoint inspectors for meat slaughtered for human consumption was killed in the state house of representatives on April 19. The measure was fought as a "political bill" for the state board president.

• Thomas C. Behrendsen on May 1 joined the staff of Packing House By-Products Co., Chicago, brokers in hides, calfskins, tallow, greases and other packinghouse by-products. Behrendsen is well known in the trade, having been manager of the Packers' Hide Association from the time of its organization until about two years ago, and had previously spent about 25 years in various capacities in the industry.

• The two sons of Martin Cernetisch, safety engineer of the Ottumwa plant of John Morrell & Co.—E. M. 2/c Martin W. Cernetisch and Pfc. Edwin D. Cernetisch of the Marine Corps—recently completed 30-day furloughs and left for reassignment of duty. Last summer, when stationed on different

ships, they met somewhere in the Pacific and their request to be assigned to the same vessel was granted.

● **Elmer Simmons** is now foreman of the by-products department of the Topoka plant of John Morrell & Co. The change was brought about when **Homer Swenson** was transferred to the foremanship of the lard refinery.

● **Dr. Roy C. Newton**, vice president of Swift & Company in charge of scientific research, was principal speaker at the annual feeders' day program staged by Oklahoma State College, Stillwater, Okla., on April 21. An interesting feature of the program was the presentation of evidence that dried sweet potatoes are a satisfactory substitute for corn in beef cattle feeding operations.

● On March 15, three years to the day after his older brother had entered the service, **Joseph Yeager**, youngest son of **William M. Yeager**, president, The Henry Lohrey Co., Pittsburgh, former college prep student at Loretto, Pa., became a member of the armed forces. He is now at Camp Landing, Fla.

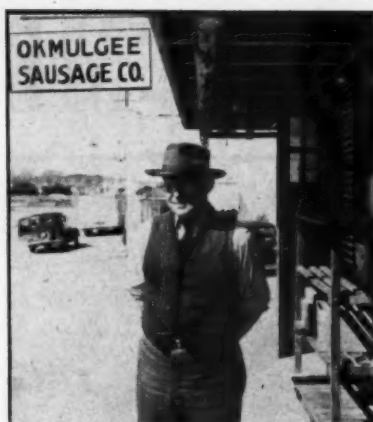
● **Leo Bonnard**, 50, chief of the light leather section of the leather and shoe division, Textile Clothing and Leather Bureau, War Production Board, died on April 22 at his home. He was formerly an executive of the Lenape Trading Co., New York.

● The Hickory Packing Co. plant at Hickory, N. C., recently played host to a troop of Girl Scouts, who showed much interest in curing and other operations.

● **Carl F. Albrecht**, Pittsburgh, Pa., who formerly served as district manager of Cudahy branch units in western Pennsylvania, is now manager for the company at Sioux City, Ia. He succeeds **T. J. Hickey**, who has been transferred to Pittsburgh.

● Wartime services rendered by the meat packing industry were reviewed before a recent meeting of the Sherman, Tex., Rotary club by **T. A. Platt**, sales manager of the Armstrong Packing Co., Ft. Worth. Platt discussed the meat consumption outlook and exhibited a number of the canned meat rations now being produced for U. S. fighting forces.

● **George Rector**, famous restaurateur and food consultant for Wilson & Co., recently was guest speaker at a dinner



ON THE OUTSIDE

Chester A. Potts, owner, Okmulgee Sausage Co., Okmulgee, Okla., steps outside for a breath of fresh air and finds a National Provisioner representative on hand to snap his picture.

of the Chicago Restaurant Association at the La Salle hotel. While in Chicago, he also talked to the Sweagles, an educational group of Wilson Chicago plant and general office men, and their wives. He is leaving for Hollywood shortly to assist in the filming of the book, "The Girl from Rector's," which he wrote in collaboration with humorist "Bugs" Baer.

● **Ziggi Petroski**, Michael Skibber and **Joseph McDonald** of the Scranton sausage room of Wilson & Co. have received the 25-year silver service award of the American Meat Institute.

● **Robert R. Richardson**, 65, associated for 25 years with the Milwaukee Sausage Co., Seattle, Wash., died recently in a Seattle hospital. He was a native of Des Moines, Ia.

● Inadequate livestock supplies have made it necessary for the Hunter Packing Co., E. St. Louis, Ill., to adopt a five-day week schedule, the company announced recently. **Frank Hunter**, president, said the volume of cattle and hogs available did not justify maintenance of a six-day week.

● **John Coverdale**, agricultural director of the Rath Packing Co., Waterloo,

has been appointed to a commission of five Iowans who are helping to coordinate federal and state market news services.

● A building permit has been issued for construction of alterations and improvements at the plant of the Los Angeles Meat Co., Vernon, Calif., at a cost of \$6,000.

● For the second time in two years, the plant of the Prineville Packing Co., Prineville, Ore., has been destroyed by fire. Wiped out by fire on July 12, 1943, the plant was rebuilt on the same site by **Clyde Street**, owner. The second fire, which razed the plant late last month, was fanned by a brisk wind. By the time the blaze was discovered it had made so much headway that efforts to extinguish it proved futile.

● Included among a group of Illinois Central Railroad directors who visited Memphis, Tenn., recently were **John W. Rath**, chairman of the board, Rath Packing Co., Waterloo, Ia., and **Thos. E. Wilson**, chairman of the board, Wilson & Co., Chicago.

● **Charles Claus**, Weaverville, N. C., whose experience in the meat trade dates back to the age of 17, recently attained his 70th birthday. Claus has his own plant, home processing meat and sausage.

● Appointment of **C. C. Reedquist** as foreman of the fresh meat department of **John Morrell & Co.**, Ottumwa, is announced by **J. V. Snyder**, superintendent. **Curtis Mundon** succeeds Reedquist as freezer department foreman. In another appointment, **Virgil E. Bankson** has been named foreman of the beef killing department, replacing **Clarence Poncey**, resigned.

● Acting to avert a threatened meat shortage in Los Angeles county public institutions, the board of supervisors has ordered the establishment of emergency slaughtering facilities at the Wayside Honor farm, Castaic, to provide approximately 75,000 lbs. of meat monthly.

● Shutdown of the Daou Packing Co., Globe, Ariz., operated by **Toney Daou**, has caused a shortage of 70,000 lbs. of meat per month in the Globe-Miami copper mining district, it is reported. The shutdown resulted when WFA rejected accumulated subsidy claims of

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS



Representing all Dressed Hog Shippers
Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

PACKERS COMMISSION CO.

BOARD OF TRADE BUILDING • SIXTEENTH FLOOR • PHONE WEBSTER 3113
ORIGINAL AND ONLY
DRESSED HOG BROKERS EXCLUSIVELY
CHICAGO

May we suggest
that you use our
Lard Department



*You couldn't deliver
the goods today if
you depended on a
horse and wagon.*

**Today's modern delivery
equipment enables you
to serve your customers
economically, efficiently,
and promptly. It's horse-
power . . . modernized.**



Photo courtesy White Motor Co.—Cleveland, Ohio

B. F. M. Seasonings ARE MODERNIZED TOO

"Horse and Wagon" methods were swell back in 1880 . . . but they won't get by in 1945.

HORSEPOWER might be defined as the unit of measurement that put the horse out of business.

Horsepower in a truck or a motor enables you to do a better job. That's modern horsepower.

You'll like the new modernized B. F. M. Sausage Seasonings. They're fast and snappy . . . 100% flavor . . . completely soluble . . . no specks or discoloration in your product. They're smoother than a sweet-running motor, and will make your sales hum!

If you're using old-fashioned seasonings, get out of the "Dobbin Daze" and shift into high gear with B. F. M. Seasonings. A trial drum, used in your own sausage kitchen, will convince you.

Wire for it . . . Now!

There's a blend of Modern B. F. M. Seasoning for every kind of sausage!



806 Broadway
Cleveland 15

We pledge our entire experience and research to the development of the Packing Industry



Whose portrait is this ?

Come the end of the war, this will be a portrait of the consumer. Once again he will get on his high horse.

He will insist on: Superior merchandise . . . Attractive packaging . . . Low prices. And he will get his way, more and more, as time goes on.

Many businessmen like you are preparing for these days.

Clues for you . . .

We believe we can help you get the favor of the man in the postwar saddle.

In our dealings and experiments for Uncle Sam these past few years, we have developed

many improvements in packaging. We have found new ways to speed packing, improve appearance and saleability.

Perhaps from this war experience, we can develop new ideas that may be adapted to your coming packaging problems.

Co-operating with you . . .

At your service are our engineering and research staffs. They will analyze your problems, work with you hand in hand. Why don't you investigate these possibilities? Just call on our local representative, or write to our main office.

AMERICAN CAN COMPANY

230 PARK AVENUE  NEW YORK 17, N. Y.

THE WORLD'S LARGEST MANUFACTURER OF FIBRE AND METAL CONTAINERS

the company after learning that a loan obtained to finance plant improvements was not in compliance with its regulations.

● **Jim Colgan**, who as a 13-year-old lad joined Swift & Company as a messenger boy in the hog buying department at E. St. Louis, Ill., where he rose to head hog buyer in 1916, recently completed 50 years of service with the company. Only five Swift employees out of a total of 72,500 have longer periods of service.

● **Joseph Chaloupka**, 73, a retired employee of Armour and Company's Chicago plant, died recently. Formerly employed in the fresh sausage department, he was associated with the company for 55 years.

● **J. E. Covey**, superintendent of the Swift & Company plant at Los Angeles, has left the company to accept a position on the staff of J. O. Hanson, president of Swift Internacional, where he will serve as consulting superintendent. He succeeds A. K. Lytle, who retired last spring.

● A number of employees of the Carstens Packing Co., Tacoma, Wash., recently availed themselves of an opportunity to have X-ray pictures taken when a mobile X-ray unit visited the plant in connection with a campaign to check tuberculosis in the incipient stage.

● **Alfred H. Berchtold**, 50, lately affiliated with Armour and Company at Cleveland, Ohio, and earlier in business for himself in the retail side of the meat business, died on April 23.

● **J. W. Wigfall**, selected meats department, Wright Packing Co., Wadley, Ga., spent a few days in Jersey City, N. J., recently.

● A new killing floor and cooler, are among the principal features of a plant renovation program under way at the plant of the Manteca Veal Co., Turlock, Calif. Nick Antiofe and John Koftonoff are co-owners of the firm.

● **Charles H. Wolfe** and **Frank C. Bloss**, Cumberland, Md., slaughterers, recently consented to federal court injunctions restraining them from further violations of OPA regulations.

● While Cincinnati is not "lily white," its black market is "not in the same league" with that of New York, where it is estimated that 75 to 90 per cent of the meat consumed is from illegal channels, **John E. Robinson, jr.**, Cincinnati district OPA director, told a consumer group on April 27.

● **Philip J. Raffin**, Beverly Hills, Cal., meat packer who punched the manager of his restaurant when the latter said he couldn't serve steaks to Raffin and his movie actress wife, was fined \$150, placed on a year's probation and given a 180-day suspended jail term. His motion for a new trial was denied.

● **J. E. Pyle**, manager for Armour and Company at W. Fargo, N. D., recently announced that the general contract for construction of a pork products curing plant there by the company had been awarded.

● **Dr. Johan Bjorksten**, consulting in-

dustrial research chemist, announced that as of May 5 his Bjorksten Laboratories will occupy new and larger quarters at 185 N. Wabash ave., Chicago.

● **Frank A. O'Hara**, 48, vice president, secretary and a director of the Union Terminal Cold Storage Co., Inc., the Manhattan Refrigerating Co. and the Kings County Refrigerating Co., all with offices at 525 West st., New York, died on April 23 at his home after a brief illness.

● **John L. Center**, 72, district manager for Swift & Company in western Massachusetts and northern Connecticut until his retirement in 1932, died recently at his home in Springfield, Mass. He was with Swift 30 years.

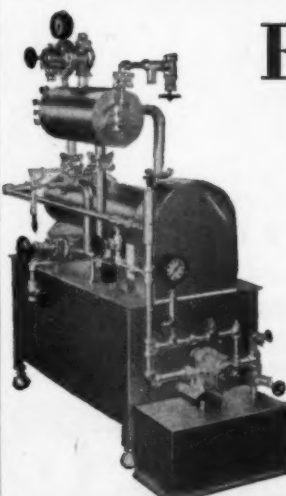
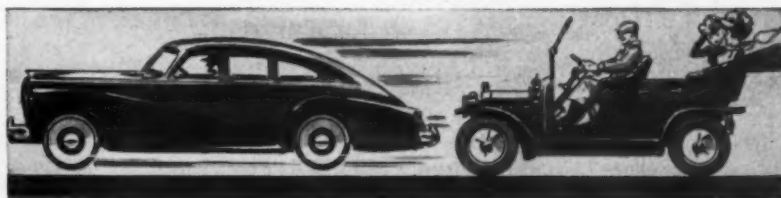
● A new plant for the Superior Meat Co., Sacramento, Calif., a firm recently organized by **Sam Harbison**, is nearing completion at a cost of approximately \$40,000, it is announced. Features of the new plant include extensive use of glass brick and lighting equipment of latest design.

● The firm of **X-L Provisioners** has been established in Philadelphia by **David Cohen**, with its principal place of business at 6748 Geyer ave.

● **Frank Hancock**, president, Commodity Credit Corporation, WFA, announces the appointment of **Richard W. Maycock** as vice president of the corporation and director of the Office

(Continued on page 37.)

How's your Lard Production Mileage?



**A CONTINUOUS
CLOSED LARD
PROCESSING UNIT**

For example, consider the difference between the modern automobile and its pre-World-War-I predecessor. The modern, compact, self-contained, automatic Votator gives you lard production "mileage" just about that much faster, smoother, and more profitably.

Shown here is a model which processes 3000 to 4000 lbs. per hour in only 3'2" by 5'6" of floor space. Combining chilling, plasticizing, aeration in one continuous, closed, controlled operation, it is immune to atmospheric influence and assures positively uniform quality lard. Write to The Girdler Corporation, Votator Division, Dept. NP5-1, Louisville 1, Kentucky.



MAKE SURE YOUR COOLING COILS
ARE NOT BEHIND TIMES



In 2225 B. C. the Babylonians made the first recorded water pipes by rolling lead sheets into crude tubes. Modern pipe still serves the same purpose well—but for heat transfer it is almost as primitive as the Babylonian contraptions.

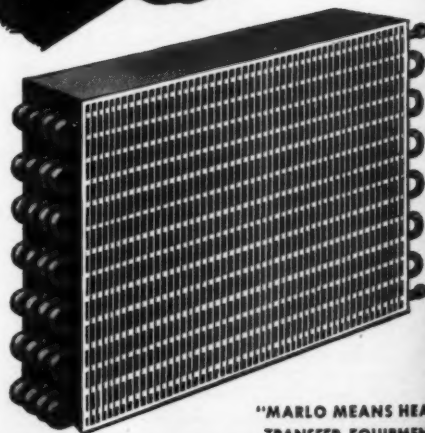
Efficient heat transfer requires **EXTENDED** coil surface —**FINS!** It will pay you to replace bare cooling pipes with modern MARLO Fin Coils for:

- Greater efficiency • Smaller size
- Lighter weight • Lower cost

May we send you our Blast Coil Bulletin?

MARLO HEAT TRANSFER SURFACE

Ball-Bonded Blast Coils—Cooling and Heating • Air Conditioning and Refrigeration Apparatus • Industrial Blower Units • Unit Coolers • Evaporative Condensers and Coolers Low Temperature Apparatus.



"MARLO MEANS HEAT
TRANSFER EQUIPMENT"

MARLO COIL COMPANY

ST. LOUIS 10, MISSOURI



HOG SCALDING VAT

Plant superintendent L. V. Romanoff (left) and E. J. Schlegel, general manager, inspect the conveyor which brings hogs from the scalding vat to the scraper.

Equipment installed in the new plant includes a hog dressing conveyor, hog gambrelling table, hog viscera inspection table, hog scraper and polisher, calf and sheep dressing conveyor and viscera inspection table, beef hoists, three revolving smokehouses and miscellaneous tables, platforms, trucks and racks supplied by the Allbright-Nell Co., Chicago.

Equipment supplied by John E. Smith's Sons Co. of Buffalo includes a self-emptying silent cutter, three Buffalo stuffers, a grinder, vacuum mixer, casing appliers and three Buffalo smoke generating units.

Refrigeration equipment, including two 13½ in. x 10½ in. vertical twin cylinder single acting booster ammonia compressors, and 20 unit coolers, was furnished by the Vilter Manufacturing Co. of Milwaukee. Unit coolers are used

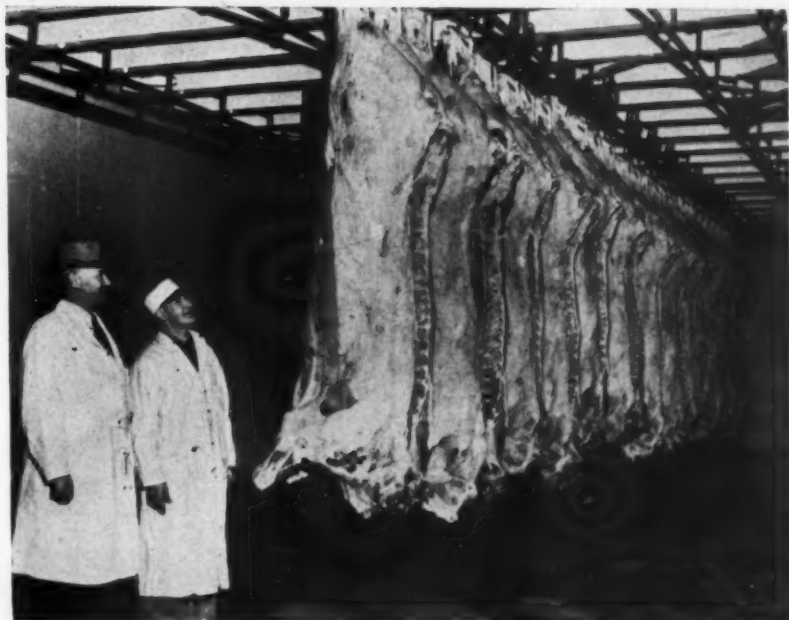
FRYE'S NEW PLANT

(Continued from page 18.)

The three revolving smokehouses are supplied with smoke by three hopper-type smoke making machines. Two revolving smokehouses are yet to be installed.

Hide and pelt cellar has an area of approximately 6,500 sq. ft. and the hides come down to it by chute from the killing floor on the third level and the slunk handling room on the second. The blood blow tank and duplex sewage ejector are also located in this area.

Economic experts believe that the war-born importance of the Pacific Northwest foreshadows a great future. Trade with the Orient and Russia promises to make Seattle one of the world's most important seaports. Furthermore, Seattle is the gateway to Alaska and that comparatively undeveloped territory promises to play an increasingly important part in the development of Seattle's post-war industry. The new Frye & Co. plant is prepared to take part in this expansion, president W. S. Greathouse stated recently.



BEEF COOLER AND SMOKEHOUSE

ABOVE: This beef cooler has a capacity of three hundred head. LEFT: Polish sausage going into one of the three air-conditioned revolving smokehouses in the sausage department.



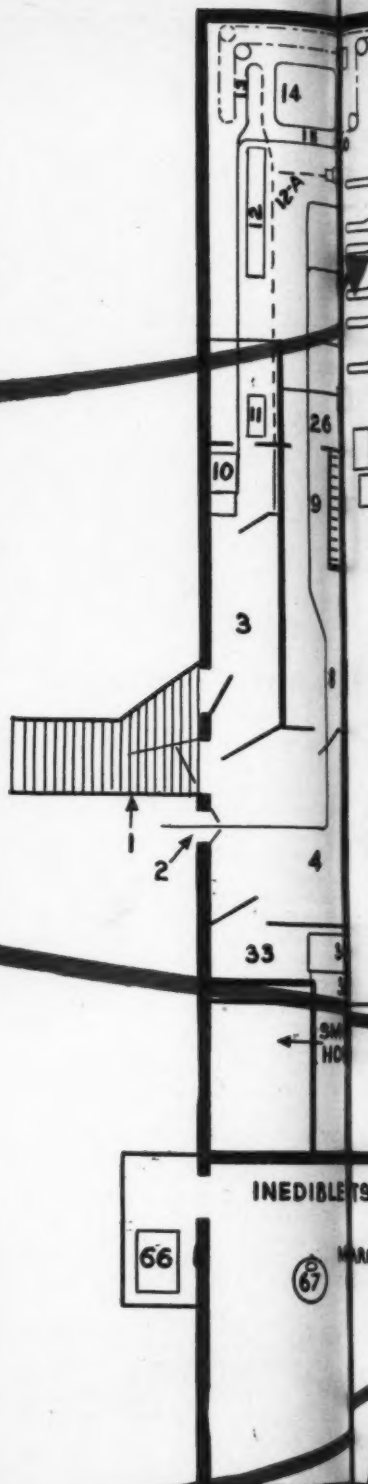
throughout the new plant in almost all coolers, freezers and refrigerated rooms to obtain desired air conditions.

Two Jourdan process cookers, as well as a number of other equipment items, were furnished by The Globe Company of Chicago.

Cincinnati Butchers' Supply Co. of Cincinnati furnished the cattle knocking pen gate and special hoist, calf and sheep hoist with sticking rail and a shredder.

The 1-ton capacity, 40-ft. speed and 40-ft. lift hoist for handling crippled animals is the product of Robbins & Myers, Inc., Springfield, O.

Four 4,000-lb. electric elevators were

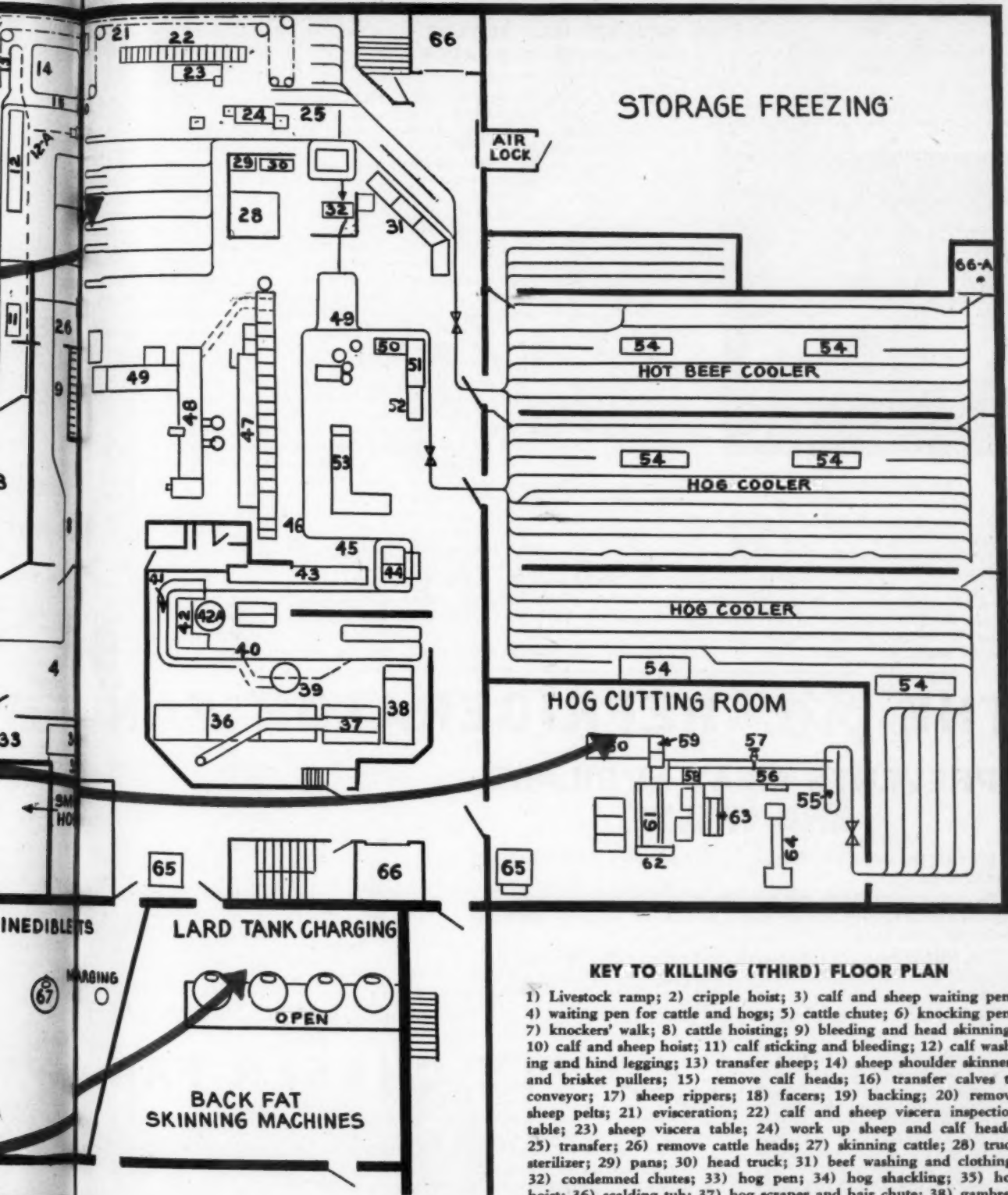


THIRD FLOOR OPERATIONS

TOP: Thirty cattle per hour can be handled on the three beds.

CENTER: Pork cutting room.

BOTTOM: Charging the wet rendering tanks. There are two for lard and two for edible tallow.



KEY TO KILLING (THIRD) FLOOR PLAN

- 1) Livestock ramp; 2) cripple hoist; 3) calf and sheep waiting pen;
- 4) waiting pen for cattle and hogs; 5) cattle chute; 6) knocking pen;
- 7) knockers' walk; 8) cattle hoisting; 9) bleeding and head skinning;
- 10) calf and sheep hoist; 11) calf sticking and bleeding; 12) calf washing and hind legging; 13) transfer sheep; 14) sheep shoulder skimmers and brisket pullers; 15) remove calf heads; 16) transfer calves to conveyor; 17) sheep rippers; 18) facers; 19) backing; 20) remove sheep pelts; 21) evisceration; 22) calf and sheep viscera inspection table; 23) sheep viscera table; 24) work up sheep and calf heads; 25) transfer; 26) remove cattle heads; 27) skinning cattle; 28) truck sterilizer; 29) pans; 30) head truck; 31) beef washing and clothing; 32) condemned chutes; 33) hog pen; 34) hog shackling; 35) hog hoist; 36) scalding tub; 37) hog scraper and hair chute; 38) gambreling bench; 39) rosin depilator tank; 40) spray; 41) metal trough;
- 42) rosin stripping; 42A) rosin remelting; 43) ham, body and head shaving; 44) reclean; 45) drop heads; 46) eviscerate; 47) hog viscera inspection table and platform; 48) viscera separating table; 49) beef paunch and hog stomach table; 50) remove kidneys; 51) remove leaf lard; 52) face hams; 53) hog head table; 54) unit coolers; 55) cut down; 56) pork cutting table; 57) shoulder cutter; 58) roller; 59) band saw; 60) shoulder table; 61) belly table; 62) chute; 63) loin table; 64) ham table; 65) scale; 66) elevators; 66A) beef drop; 67) blood tank; 68) tripe cook box; 69) tripe trimming table; 70) tripe scalding; 71) head splitter; 72) head table; 73) head racks.

supplied by the Montgomery Elevator Co.

Air-conditioned smokehouses were installed by the Carrier Corp. of Syracuse, N. Y.

Other equipment in the new plant was supplied by Best & Donovan, Chi-



FRYE SAUSAGE ROOM

cago; Mitts & Merrill, Saginaw, Mich.; Standard Conveyor Co. of St. Paul; Clark Trutractor, Battle Creek, Mich.; Fairbanks Morse & Co., Chicago; Toledo Scale Co., Toledo, O.; Ingersoll-Rand Co., Phillipsburg, N. J.; Exact Weight Scale Co., Columbus, O.; Reid Boiler Works, Bellingham, Wash., and Western Blower Co., Seattle, Wash.

RETAILERS' MEAT SUPPLIES FOUND LOWER OVER NATION

Bureau of Labor Statistics representatives who visited independent food stores in 56 large cities in mid-April found them more poorly stocked with all kinds of meat than a month earlier. However, supplies of butter and shortening were larger.

All cuts and grades of beef, veal, lamb, mutton and pork were found less frequently during the first part of the week of April 17 than in the same period in March. More than one-half of the independent retailers had no beef or lamb chops and roasts; veal, pork loins and hams, or bacon were available in about one-fifth of the stores; and about seven out of every ten stores had no mutton and unrationed lamb. Stores without mutton or any unrationed cuts of lamb increased from 53 per cent in mid-March to 69 per cent in mid-April; those without beef steaks and roasts from 44 to 55 per cent.

Bacon and the less choice cuts of beef and veal were also considerably more difficult to obtain than in the previous month. Frankfurters and bologna could be purchased in most independent stores in large cities. In April of last year, nine out of every ten stores had beef, seven out of ten had veal, eight out of ten had lamb, and pork was abundant.

As the shortage of meat has become

more severe, the variations between the percentages of dealers without stocks in the several parts of the country have decreased. More grocers in the Rocky Mountain and Pacific Coast regions again had more beef, pork, lamb and mutton than in other sections of the country, but in these areas also, the number of retailers without stocks of fresh meats has increased considerably since the first of the year. The southeastern and the midwestern (Chicago) and New England regions had the smallest supplies of meats in mid-April. Approximately 90 per cent of the independent stores interviewed in the southern regions and more than 80 per cent in the midwest (Chicago) had no beef, veal, lamb or pork on April 17.

In announcing point value increases last week OPA said that during each week of May there will be a little more veal, lamb, mutton and pork but the beef supply for civilians will be more than 9,000,000 lbs. less than in April. In May, the average weekly supply of all meats on a trimmed retail cut basis will be about 2½ per cent less than for the month of April. It is estimated civilians will have about 214,330,000 lbs. of all meats per week during May.

On a retail, trimmed basis, the total weekly supply for May will include:

Beef, 80,220,000 lbs. compared to 89,560,000 lbs. in April; veal, 17,730,000 lbs. compared with 17,550,000 lbs.; lamb and mutton, 12,780,000 lbs. compared with 11,620,000 lbs., and pork, 103,580,000 lbs. compared with 101,270,000 lbs.

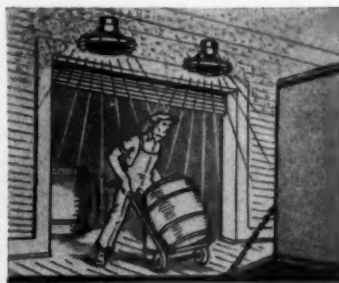
THE *Reco* REFRIGERATOR FAN PREVENTS MEAT SPOILAGE AND WASTE

It keeps the walls and ceilings dry and prevents the formation of molds and fungi.

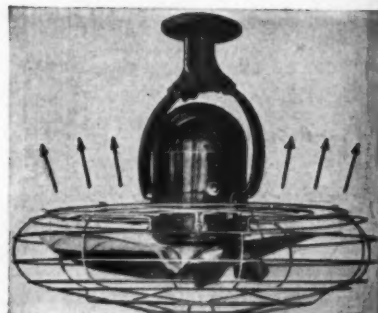
By maintaining high and uniform humidity in the cooler, the RECO prevents dehydration and it avoids the waste of trimming darkened meat ends.

The RECO prevents the insulation of coils by frost and ice, thus reducing the operating cost and quickly pays for itself through this saving.

Now in use by leading packers everywhere.



The above illustrates two RECOs installed above wide door on shipping platform. Regardless of the amount of traffic, in or out, the flies stay outside.



Cut 2061. View of 24" RECO Refrigerator Fan. Designed to blow upwards but can be adjusted to blow in various other directions.

Reco FLY CHASER FAN

Ends the fly nuisance, once and for all. Blows a strong volume of air downwards in front of opening, forming an invisible screen of air which flies will not fly through. People can come and go as they will—the flies stay outside.

A limited number of RECO Refrigerator Fans and Fly Chaser Fans are now available for industries and institutions by application on form WPB-541.

REYNOLDS
ELECTRIC COMPANY

Mrs. of RECO Fly Chaser Fans, Heat Circulators,
Refrigerator Fans, Process Room Fans and Meat Choppers
2689 W. Congress St., Chicago 12, Illinois

Write for complete
information about
either or both
of these fans



JUST LIKE A FRISKY COLT

You've got to control it or it gets out of hand. It's the same with flavor—You've built up a volume of business through a reputation for fine flavor, but if it gets out of hand—watch out!

Let the Stange Staff of taste experts show you how you can control the flavor of your products with who isn't in the food processing business, take advantage of Stange's 40 years of research and experience in producing the highest quality unerring fidelity—how every batch will be uniformly delicious. When you're catering to taste, and food seasonings. Three factors made Stange leadership possible:

1. The Stange exclusive method of extracting the full flavor from natural spices.
2. The Stange-developed technique of blended seasonings.
3. The Stange-standardized strength, purity and natural flavors all under laboratory control—your constant protection for uniformity.

Cream of Spice seasonings give you flavor control—through our laboratory control—in a concentrated, easy-to-use form that never varies, that dissolves instantly, and that eliminates excessive mixing. Take the "guess work" out of your seasoning operation this easy, Stange way.

We Tell All

In the new Stange Booklet "Forty Years of Stange Progress"—thirty two pages of facts on the exclusive Stange process of natural spice extraction and Certified Food colorings. Write for your free copy today.

THE STANGE TECHNICAL STAFF of the country's finest experts will help you develop your own "secret ingredients", a fixed flavor spice formula, tailor made for you and you alone, that requires no further blending in your plant. Ask your Stangerepresentative for full details.



• WM J. STANGE CO.
2530 W. MONROE ST. CHICAGO 12, ILL.

SEASONINGS

**"Flavor Control
also leads the way
to REPEAT SALES!"**



USE

STANDARD STRENGTH

GARLIC & ONION

Eye appeal plus taste appeal are essential in the development of increased sales. The determining factor in the original purchase is probably eye appeal but repeat sales, the backbone of your business, depend mainly on uniform flavor. Natural state of garlic clove in the pod varies greatly in strength, and so does the onion, but the juices pressed from them are standardized and dependable. The cost is low . . . the advantages are many . . . try them! Garlic 1 gal. \$2.50; Onion 1 gal. \$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results.

VEGETABLE JUICES, INC.

664-666 W. HUBBARD ST.
CHICAGO 10, • ILLINOIS

How Control Quotas Work

(Continued from page 13.)

ited federal inspection and are permitted to sell certain products, chiefly carcass beef, directly to government purchasing agencies such as the armed forces or the War Food Administration. It is expected that a considerable number of other Class 2 slaughterers will seek limited federal inspection in order to sell additional products to the armed forces.

Any meat that is properly inspected by federal meat inspectors and that is sold to the armed forces, the War Food Administration, the War Shipping Administration, the Veterans' Administration and other government agencies specifically defined in Meat Control Order No. 1 can be considered as a basis for slaughter in addition to the Class 2 slaughterer's quota.

The conversion factors established by OPA are to be used by these slaughterers to determine the live weight that can be added to their quotas by deliveries of meat that is federally inspected and delivered to government agencies. For example, the factor on AA carcass beef sold to the armed forces is 1.64. Consequently, if a Class 2 slaughterer has limited federal inspection and delivers 100,000 lbs. of Grade AA carcass beef to the armed forces, he may add to his cattle quota 164,000 lbs. of live weight, provided he meets the requirements of the regulation.

The conversion factors are as follows:

For beef: Dressed carcasses and cuts, not boned, fresh (chilled) or frozen: Grade AA, 1.64; Grade A, 1.72; Grade B, 1.79; Grade C, 2.15; Grade D, 2.17; bulls D grade, 1.89. Boned beef, fresh (chilled) or frozen, Army specifications (3-way): Grade AA, 2.18; Grade A, 2.34; Grade B, 2.50; Grade C, 2.62. Boneless beef for manufacturing: Grade C, 2.64; Grade D, 3.10; Bulls D grade, 2.69.

For all grades veal: Dressed carcasses, hide off, and cuts not boned, fresh (chilled) or frozen 1.85; Dressed carcasses, hide on, fresh (chilled) or frozen 1.66; Boned, fresh (chilled) or frozen 2.80.

For all grades lamb and mutton: Dressed carcasses pluck out, and cuts, not boned, fresh (chilled) or frozen 2.20; Dressed carcasses pluck in, fresh (chilled) or frozen 2.08; Boned, fresh (chilled) or frozen 3.32; Telescoped carcass lambs (shank off) 2.25; Telescoped carcass sheep (shanks off, kidney out) 2.30.

For pork: Dressed carcasses (with cutting fats on), fresh (chilled) or frozen 1.45.

WOMEN FILL 103 JOBS

There are 103 varieties of meat plant jobs now being filled by women, according to a report by the women's executive committee of the Illinois Office of Public Instruction.



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General Office: 4100 S. Ashland Ave., Chicago, Ill.

Personalities and Events

(Continued from page 29.)

of Supply, and Cameron G. Garman as treasurer. Maycock takes over the work of Lt. Col. Ralph W. Olmstead, who has been recalled to the Army.

Industry Gold Stars

★ ★ ★

BOVY, WALTER.—Pfc. Walter Bovy, employed by the Rath Packing Co., Waterloo, Ia., before joining the Army in February, 1943, was killed in action in Germany March 26.

DUFFIELD, JAMES.—Pfc. James Harry Duffield, on leave from the Iowa Packing Co., Des Moines, Ia., was killed in action in Belgium on January 15. He had been in the Army a year and two days at the time of his death, having received his basic training at Camp Fannin, Tex., with further training in Mississippi and Kentucky.

FENN, ROBERT.—Pfc. Robert L. Fenn, receiving department clerk for Swift & Company at Kansas City, was killed in action in Germany January 20.

JENSEN, HARLAN.—Formerly a member of the accounting department at the Albert Lea, Minn., plant of Wilson & Co., Pfc. Harlan Jensen was killed in action in Italy on February 22. He was with the 8th Troop, 10th Division.

KIRKPATRICK, LOUIS.—Lt. Louis Gene Kirkpatrick, 24, reported missing in action in February, 1944, when the B-17 bomber he was piloting was shot down over Germany, is now listed as killed in action. He was formerly employed in the canning department of Kingan & Co., Indianapolis.

LATTYAK, TONY.—Pvt. Anthony Lattyak, former elevator operator at the Chicago plant of Swift & Company, was killed in action in Belgium on January 21. He fought with the infantry in France and Holland before entering Belgium.

MARSHALL, ALBERT.—Pvt. Albert Marshall, for several years a member of the sanitation department of the Sioux City plant of Swift & Company, was killed in action on February 20 while serving with the infantry on Luzon. He had been overseas but one month.

MCDUGALL, JOHN.—Lt. John M. McDougall, former employee of the Chicago plant of Swift & Company, was killed in action on the 3rd Army front, it is reported. He landed in France January 20 and went immediately to the front.

MONROE, CHARLES.—Charles Monroe, formerly of the Prem department of Swift & Company, National Stock Yards, Ill., was wounded November 24 and died later in a Belgian hospital, it is reported.

SENSIBAUGH, ROSS.—Pvt. Ross I. Sensibaugh, formerly of the sweet pickle department of Wilson & Co., Omaha, was killed in action on Leyte on November 9, according to word from the War Department.

SOMMER, SMITH.—Sgt. Smith Byrl Sommer, 28, was killed on the Anzio beachhead on May 28, 1944, where he was serving in an infantry regiment. Before entering the service, he was employed by Kingan & Co., Indianapolis, in the truck and rack washing department.

STREETER, REUBEN.—Reuben Streeter, formerly of the tractor department of Swift & Company, National Stock Yards, Ill., died in New Guinea March 20. He had been with the engineers in the Pacific for several months.

SVEREIKIA, GEORGE.—Capt. George A. Svereikia, 29, a former ham house inspector for Armour and Company, was instantly killed when his P-39 fighting plane crashed near Yuma, Ariz., on April 3. Capt. Svereikia had completed 50 missions over Europe from England and Italy, piloting a bomber, and then did transport piloting from Italy to North Africa. The plane in which he was killed exploded in mid-air at a 500-ft. altitude.

WAGRYN, JOSEPH.—Pfc. Joseph Wagryn, canning department employee of Swift & Company at South Omaha, Neb., was killed in action on the Belgian front on December 12, 1944.

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Whatever your requirements
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VEAL AND LAMB PLACED UNDER SET-ASIDE AND WFO 75.1 IS REVOKED

Following the issuance of WFO 75.4 and 75.5 last weekend (effective April 29), adding veal and lamb produced by federally inspected slaughterers to the meats which must be set aside for purchase by government agencies, the War Food Administration this week amended WFO 73 to add these meats to the list of foods which contract schools, marine hospitals and maritime academies are permitted to buy. Such institutions may buy veal and lamb directly from persons required to set these meats aside, or indirectly from jobbers, wholesalers or intermediate distributors.

Veal and lamb also have been added to the list of set-aside foods that ship suppliers, licensed under WFO 74, may buy for resale to ship operators.

Under last weekend's WFO 75.4, federally inspected slaughterers are required to set aside 100 per cent of their production of Grade AA, A and B dressed veal carcasses weighing 60 to 275 lbs. with the hide off. However, slaughterers, after sale or delivery of 35 per cent to government agencies, may make the remainder available for civilian use.

The set-aside requirement for lambs, excluding yearlings or mutton, is 100 per cent of the Grade AA, A and B dressed carcasses weighing 30 to 70 lbs. After sale or delivery of 25 per cent of such lambs to government agencies, the remainder may be sold into civilian trade channels.

The veal and lamb set-aside orders are being administered by E. S. Waterbury of the War Food Administration, Chicago. His office is preparing forms for reporting veal and lamb production and set-aside to WFA.

Last weekend (just too late for publication in the PROVISIONER) the War Food Administration revoked WFO 75.1 (regulations affecting slaughterers), since quota requirements provided by this order have been transferred to OPA through a delegation of authority provided by WFO 123, as amended by Amendment 1. The War Food Administration has also issued Amendment 21 to WFO 75 (slaughter of livestock and delivery of meat); Amendment 22 to WFO 75.2 (beef set-aside), and Amendment 13 to WFO 75.3 (pork set-aside), making changes necessary to bring WFO 75 into technical conformance with OPA's Control Order 1 and to correlate the set-aside orders with WFO 75 as revised.

NEW LIVER SPECIFICATIONS

Revised specifications for "Liver: Pork" have been issued by the Chicago Quartermaster Depot. The new specifications—CQD No. 125A, dated April 6, 1945, supersede CQD No. 125 of April 14, 1943.

FROZEN MEALS FOR NAVY

The contention of certain food economists that precooked frozen meals are destined for widespread popularity after the war is given added weight by reports that this type of meal is being served aboard Navy Air Transport Service planes. One naval officer is quoted as saying "precooked frozen meals are the answer to our problems." It is rumored that precooked frozen meals may also be sent to Europe to feed evacuees.

A recent issue of the *Army-Navy Register* is said to have disclosed that the entire meal is sealed in a heat-proof paper plate, ready to be eaten as soon as heated. Such meals can be held in cold storage indefinitely without deteriorating, it is reported, increasing not only their value to the military but also enhancing their postwar possibilities for the civilian market.

PRISON TERMS IN MEAT CASE

The proprietors of the Normandie Restaurant, San Francisco, have been sentenced to four-year prison terms by Federal Judge Goodman following conviction on charges that they diverted 18,000 lbs. of meat intended for delivery to a troopship. Julio Rodriguez, former steward aboard the ship, and Pierre Barrat, assistant steward, were sentenced to three-year terms.

"GREEN LIGHT" FOR FOOD MACHINERY MANUFACTURERS' AGENTS

...

... Expansion in the food field, as "War Clouds Start Showing Silver Linings," is assuming substantial activity.

... Some of our clients are either manufacturers of equipment and supplies for the food field, or will enter this type of business at conclusion of delayed development, caused by war work.

... They have assigned us to locate responsible manufacturers' agents who "Know the Answer" where needs exist.

... We will have excellent opportunities with new equipment and supplies:—such as labeling machines, conveyors, spices, seasonings, heat sealing devices, wrapping and packaging machines, adhesives, processing equipment and a score of others.

... This will eventually become "Headquarters" for many established agents, or those wishing to make a change due to conflict, and others of responsible character who may anticipate entrance into this business. War veterans, either qualified or with a "desire," will be offered excellent opportunities.

... Interested parties are cordially invited to communicate with us.

Bob White
SALES CONSULTANTS FOR THE FOOD FIELD
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ALL 2110

May 5, 1945

Recent Orders by War Agencies

STRAPPING: The War Production Board has issued Order P-152 covering strapping material. All previous ratings are nullified by this order and packers must refile an application for a rating. Application for an AA-2 rating may be made to the procurement and price support branch, Commodity Credit Corporation, Office of Supply, Washington. The application should state: 1) the quantity of strapping material needed for the next three months; 2) the name and address of supplier; 3) the type of strap used, whether flat or round; 4) the gauge and width.

SHEARLINGS.—Reductions in the ceiling prices of raw shearlings, which have been under consideration by the OPA, have been postponed until additional data can be obtained from the industry. OPA also reported that its enforcement agents are currently investigating the grading, pricing and delivering practices of producers and sellers of tanned shearlings and moutons.

SCREENING.—A packer seeking screen cloth should inform the retailer or jobber through whom he places the order that he must file a new WPB 547

immediately for the packer's needs only. He should attach to the form a letter indicating that the form covers only the meat packer's requirements and that immediate action is necessary. The packer placing the order should send a copy of the order to J. W. Palmer, jr., WFA, 5081 S. Agriculture bldg., Washington, D.C., accompanied by a letter indicating the name of the jobber or retailer, and also the screen manufacturer if possible, with whom the order has been placed.

STEEL DRUMS.—Packers are permitted to carry over into the second quarter of this year any unused portion of their first-quarter quota of new steel shipping drums. Packers' quotas of drums during the second quarter also are provided in an amendment to Limitation Order L-197.

AD EXTOLS CANNED MEATS

May and June issues of several national magazines and Sunday newspaper supplements, with a combined circulation of over 25,000,000, will carry a full-page color advertisement featuring luncheon meats packed in cans, according to the Can Manufacturers Institute, which is sponsoring the ad. The advertisement, one in a series, stresses the dependable protection afforded processed canned meats by the steel-and-tin can.

FORESEES INSISTENCE ON QUALITY FOODS AFTER WAR

The prediction that American consumers will retain their war-born interest in food products of higher quality in the postwar period was made by J. H. Black, vice president and general manager, Sprague Warner division, Sprague Warner-Kenny Corp., at a meeting of the Grocery Manufacturers Sales Executives, Chicago, recently.

"Food manufacturing and distribution have before them an outstanding opportunity in the postwar era," declared Black. "The American public, as a result of greatly increased purchasing power, has turned its favor to finer quality in the food that it consumes. The trend toward lower grading which prevailed, as a result of economic necessity, during the depression days of the 1930's, has been reversed, and now Mrs. Housewife is satisfied only with the best."

CHAIN STORE SALES

Sales of Kroger Grocery & Baking Co. for the fourth four-week period ending April 21, 1945, totaled \$33,399,406, a decrease of one per cent from sales of \$33,730,258 for the same period last year. Cumulative sales for the first four periods of 1945 totaled \$135,165,400, an increase of 2 per cent over sales of \$131,910,421 in 1944.



FLOATED IN TO TROPIC ISLES

as they often are, V-board containers must withstand dropping, tiering, heat, and rain to keep their food contents intact till consumed. Shipping cases and folding cartons that deliver the goods are our war and peacetime product.

HUMMEL & DOWNING CO.
Mill at Milwaukee 1, Wisconsin
Official U. S. Navy Photo

THESE BOXES ARE MADE FROM WASTE PAPER... *Save it!*

REVEALS HOW FRESH MEAT REACHES TROOPS IN ITALY

How troops in the Mediterranean war zone have been supplied with tons of fresh meat was disclosed in a recent radio interview by S/Sgt. Maurice Lecht, who has charge of a large cold storage plant manned by the 282nd Quartermaster Refrigeration Company. The unit, which was activated two years ago, originally used a cold storage plant which it took over in Oran, North Africa.

"But problems started to crop up," Sgt. Lecht declared. "The plant was just too small for us. The meat was coming in by boatloads and we needed more space to store it. Engineers with the unit were called into action and plans for two new buildings were drawn up. In a few weeks there were three plants going full force." Sgt. Lecht added that there was enough food stored in the Oran plants to feed a city of 700,000 persons.

The plant now operated under Sgt. Lecht's supervision is in the Rome area. All plants in the locality are camouflaged, with blackouts in force and anti-aircraft guns located on all sides.

Asked how the meat gets to his plant, Sgt. Lecht replied: "It arrives at Naples and is immediately placed on refrigerator cars—we're using those of German and Italian make. As soon as the train pulls into its destination, we have trucks ready to load up. They are brought back to the storage plant under guard."

The troops who man the plant are experts in every phase of the cold storage business, Sgt. Lecht said, and "there isn't a job at the plant anyone can't do." He revealed that one night an order came through from a unit many miles away which needed 90,000 lbs. of meat. "I could have picked any man here for the job and know the shipment would be made," Sgt. Lecht said.

Spoilage is exceptionally low, according to Sgt. Lecht, who said that all beef received is solid meat—boned—and is inspected by a veterinarian when it arrives and when it leaves the plant.

MEAT BOARD HELPS TEACH 22 NAVY MEN ABOUT MEAT

Five weeks of intensive schooling in all phases of the subject of meat came to a conclusion recently for 22 picked men of the Navy. The men, who were selected in pairs from each of the nation's 11 naval districts, are being returned to their home bases as qualified meat lecturers and demonstrators.

The training course, conducted at a school for Navy specialists at the Great Lakes Naval Training center, was under the supervision of Don Tyler and Vern Olmstead of the National Live Stock and Meat Board meat merchandising staff. Classes were held daily from 8 a.m. to 5 p.m. The evenings from 6:30 p.m. to 10 p.m. were also fully occupied. Virtually all of the students had had



SHIPMENTS BY AIR EASE MEAT SHORTAGES

Capacity loads of meats are being rushed by air transport from supply centers to help relieve acute meat shortages in West Coast war production areas. This typical shipment, shown being loaded, is packaged in wirebound boxes whose light weight and space saving features make them particularly useful for air transport.

experience in the meat field as civilians, and later in the Navy.

Thorough instructions were given in proper methods of cutting beef, veal, pork and lamb, with students making the various cuts under supervision. They were also taught to recognize the classes and grades of meat, how to identify the different cuts, as well as the names, shapes, size and position of the bones in meat carcasses.

Also included were lessons on meat cookery, carving, refrigeration and meat and fat conservation. Sanitation, the use of fresh frozen boneless meat in Navy mess and the care and use of meat tools were also explained. The compact curriculum also included instruction in public speaking to enable the men readily to impart their knowledge of meat in lectures and demonstrations for Navy mess personnel.

The course was only one in the National Live Stock and Meat Board's educational meat program for the armed forces. During the conduct of this program, over 4,000 lecture demonstrations have been presented by Board specialists at nearly 400 Army and Navy posts, camps, bases and stations.

FLASHES ON SUPPLIERS

SIMONDS WORDEN WHITE.—Announcement is made by the knife division of Simonds Worden White, Dayton, O., that it is resuming the manufacture of butchers' splitters and cleavers. This line has been produced steadily since 1937 until recently when war manufacture took precedence.

TOWMOTOR CORP.—The appoint-

ment of Ray E. Madden as district sales and service representative for the Chicago area is announced by the Towmotor Corp. Madden has been engaged in sales and application engineering of industrial trucks for the past ten years in several eastern and midwestern territories. Office and warehouse are at 6321 S. Wentworth ave., Chicago.

GENERAL ELECTRIC CO.—Establishment of the air conditioning department as one of the six major operating departments of the General Electric Co., Schenectady, N. Y., is announced by C. E. Wilson, president. Operations pertaining to heating, air conditioning and commercial refrigeration have previously been the responsibility of the firm's appliance and merchandise department. The new department will have its headquarters at Bloomfield, N. J., and George R. Prout has been designated as general manager.

WESTINGHOUSE ELECTRIC & MFG. CO.—Stockholders of Westinghouse Electric & Mfg. Co. at their recent annual meeting voted to split the company's stock on the basis of four shares for one and to change the company's name to Westinghouse Electric Corp. for simplicity and brevity.

CONTINENTAL CAN CO.—Appointment of S. L. Flugge, formerly manager of manufacturing research in the Continental Can Co. research department, as director of container research has been announced by Allen L. Malone, general manager of research. Flugge assumes the post previously held by C. E. Maier, who has been named assistant to Paul E. Pearson, vice president in charge of equipment development and research.

ARMY OPERATING HUGE NEW COLD STORAGE WAREHOUSE

The San Francisco Quartermaster Market Center, which distributes fresh foods for both the armed services and lend-lease, now has at its disposal a huge new single-level cold storage plant encompassing 2½ acres and equipped to handle 100 carloads of perishable food, including meat, daily. The unique one-floor plant, part of an Army warehouse depot project, was built by Army engineers, with the York Corp. furnishing the refrigerating equipment.

There are 11 cold storage rooms in the plant, each approximately 135 by 63 ft., opening into three corridors each 18 ft. wide. Three of the rooms are equipped with air circulating units to maintain humidity control at temperatures of 30 degs. and higher. The other eight rooms have overhead coils and are designed for zero storage. One of these low temperature rooms contains an inner fast freezing section operated at 20 to 25 degs. below zero. It is said that as much as 80,000 lbs. of fresh meat can be quick frozen there per day.

To operate the fast freezer, nine air circulating units discharge into a common overhead plenum chamber from which air is distributed downward through slotted openings into the cold chamber. To refrigerate the entire installation, more than 165,000 ft. of 2-in. coils carry calcium chloride brine to the eight storage rooms designed for zero temperatures. Brine coils in three

chambers are valved to permit certain sections of the coils to be cut out of service where temperatures above zero are desired. Each unit cooler is rated for 32,000 to 36,000 Btu. per hour.

The amount of meat and other food perishables which can be brought into and out of the plant daily is indicated by the fact that 42 refrigerator cars may be spotted alongside the plant, and 27 of them loaded or unloaded at the same time from two platforms which extend the 610-ft. length of the plant.

WHAT HAPPENS TO RILEY ON MAY 13 BROADCAST

An approaching visit from his mother-in-law finds Riley leaving home on the May 13 broadcast of the American Meat Institute's Sunday evening radio comedy, "The Life of Riley," starring William Bendix. Declaring he will stay away as long as she is a guest, Riley leaves, but meets a friend who convinces him that he is acting too hastily since mothers are entitled to visit their children occasionally. Riley relents and returns home to announce he will welcome the visit, only to find a surprise awaiting him.

National headquarters of the American Society of Refrigerating Engineers have been moved to 40 W. 40th st., New York 18, N. Y., it is announced.

Predicts Increasing Use for Domestic Hog Bristle

Although the U. S. hog bristle industry, encouraged by wartime shortages of imported bristle, is in its infancy, the quality of domestic bristle is good and the trade can be expected to assume fair size with proper encouragement by the brush manufacturing industry, Isador A. Rubin, president, Rubico Brush Manufacturers, Inc., recently told the California council convention of the Painting and Decorating Contractors of America at Bakersfield, Calif.

"Domestic bristle," said Rubin, "is better than, and has the best qualities of bristle produced by either Europe or China. The only thing it lacks is the foreign label, and that may prove to be the difficulty in popularizing it." The lengths of domestic bristle, according to the speaker, are best suited to the manufacture of fine varnishing, enameling and Fitch artist brushes.

The brush manufacturer predicted that the postwar period will see a lack of long bristle from Russia and China.



I. A. RUBIN

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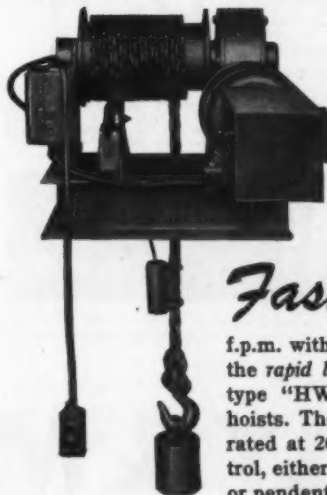
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Fast! 40 f.p.m. with a 5 h.p. motor—or 60 f.p.m. with a 7½ h.p. motor—that's the rapid lifting speed you get with type "HW" R & M knocking pen hoists. They're tested at 3000 lbs.; rated at 2000 lbs. Lift, 20 ft. Control, either push button (illustrated), or pendant rope. Also made in 1200-lb. capacity for dressing floor use.

GET THE FACTS. R & M electric hoists give you everything you want—speed, power, dependable braking, low maintenance, and long service life. Types and sizes for every packing plant need. Send for Bulletin AB900.

ROBBINS & MYERS, INC.
HOIST & CRANE DIVISION, SPRINGFIELD, OHIO

OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY
FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

A. C. LEGG PACKING COMPANY, INC.

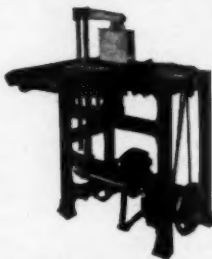
BIRMINGHAM, ALABAMA

Save "Hand-Power" For Work Machines Can't Do!

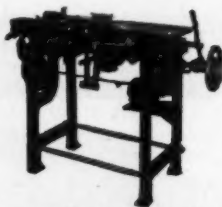
Today some plants are still using expensive hand-labor to set up and close the cartons for their Lard and Shortening, when these operations could be done faster and more profitably by machines. This "hand-power" should be doing other work in the plant which cannot be done by machinery.

If your cartoning is still being done by hand you will be interested in learning how PETERS economical machines have helped others make substantial reductions in packaging costs and increased their overall profit. These PETERS machines, which provide automatic or semi-automatic set-up and closing will release many of your present personnel for other necessary work.

A sample of each size carton you are now using will bring our recommendations promptly. Action on this matter now may save costly delay later as PETERS expects to make deliveries in the same sequence orders are received.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE. Sets up 35-40 cartons per min. One operator.



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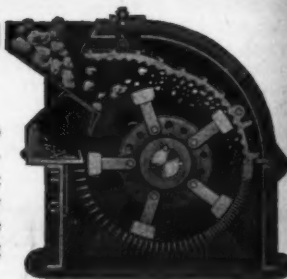
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A Heavy Duty, High Tonnage Unit

Put this new DIAMOND Hammermill of advanced design up against your toughest jobs—compare it with any other hammermill you have ever used—and we're willing to abide by your verdict.



The DIAMOND "CONTINUOUS IMPACT" principle repeatedly crushes material against the extra long corrugated anvil, assuring extremely fast and uniform reduction. The "SELF CLEANING" feature saves 2 or 3 hours' time if for any reason there is a power stoppage with feed continuing. Many other advanced features make it a worthy partner to the DIAMOND HOG. Write for Bulletin No. D-44-L.

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MINNEAPOLIS 11, MINNESOTA

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

PROVISIONS AND LARD *Weekly Review*

APRIL INSPECTED OUTPUT DOWN 400,000,000 LBS.; LAST WEEK'S PRODUCTION INCREASES SOMEWHAT

Over 400,000,000 lbs. less meat was produced in federally inspected plants during April than in the same month last year, according to the monthly analysis of the livestock and meat situation by the American Meat Institute. The Institute said that compared with March, 1945, production of beef was off 19 per cent and veal output was 18 per cent lower. Both pork and lamb production were 13 per cent smaller than in the preceding month.

Compared with April, 1944, last month's production of inspected pork at about 435,000,000 lbs. showed a 48 per cent decline, 14 per cent less veal was produced, beef output was about the same and lamb and mutton output were 10 per cent higher in April than a year earlier.

The Institute said that approximately 1,600,000,000 lbs. less beef, pork, veal and lamb was turned out in January, February, March and April than in the corresponding four months in 1944. During the same 1945 period, 13,600,000 fewer hogs were marketed; however, 415,000 more cattle, 25,000 more calves and 550,000 more sheep were marketed than in the corresponding 1944 period.

Reports from some markets this week indicated that federally inspected slaughter for the week ended May 5 may show an increase as a result of the diversion of livestock back to interstate plants under Control Order 1.

According to the War Meat Board, meat production in federally inspected plants increased moderately during the week ended April 28, reflecting some further pickup in hog slaughter. Total meat output of federally inspected establishments was estimated at 253,000,000 lbs. against 249,000,000 lbs. for the preceding week and 348,000,000 lbs. in the same week a year earlier.

The table below shows federally inspected meat production in recent weeks compared with the same time last year:

WEEK ENDED	1944-45 lbs.	1943-44 lbs.
December 2.....	380,000,000	410,000,000
December 9.....	380,000,000	411,000,000
December 15.....	384,000,000	402,000,000
December 22.....	358,000,000	371,000,000
December 29.....	257,000,000	317,000,000
January 6.....	294,000,000	378,000,000
January 13.....	379,000,000	460,000,000
January 20.....	340,000,000	445,000,000
January 27.....	310,000,000	442,000,000
February 3.....	296,000,000	433,000,000
February 10.....	291,000,000	413,000,000
February 17.....	296,000,000	391,000,000
February 24.....	254,000,000	394,000,000
March 3.....	257,000,000	392,000,000
March 10.....	277,000,000	359,000,000
March 17.....	270,000,000	352,000,000
March 24.....	284,000,000	351,000,000
March 31.....	271,000,000	358,000,000
April 7.....	253,000,000	331,000,000
April 14.....	250,000,000	343,000,000
April 21.....	249,000,000	349,000,000
April 28.....	253,000,000	348,000,000

Estimated cattle slaughter under fed-

eral inspection for the week ended April 28, according to the War Meat Board, was 225,000 head. This compares with 228,000 head slaughtered in both the preceding week and the corresponding week of 1944. Production of inspected beef in the week ended April 28 totaled 114,000,000 lbs., down 2,000,000 lbs. from the preceding week and 6,000,000 lbs. under a year earlier.

Inspected calf slaughter for the week ended April 28 was estimated at 119,000 head. This was 8,000 more than in the preceding week, but 10,000 fewer than in the corresponding week last year. Indicated output of veal from last week's slaughter amounted to 10,000,000 lbs. against 9,000,000 lbs. a week earlier and 12,000,000 lbs. in 1944.

The number of sheep and lamb slaughtered under federal inspection during the week ended April 28 was estimated by the War Meat Board at 375,000 head. This was 9,000 more than in the preceding week and 44,000 more than in 1944. Indicated production of lamb and mutton for the week was 17,000,000 lbs., 1,000,000 lbs. more than in the preceding week and 3,000,000 lbs. more than a year earlier.

Last week's slaughter of hogs under federal inspection was estimated at 744,000 head. This was a gain of 23,000 over the preceding week, but was 783,000, or 51 per cent fewer than in the corresponding week last year. Production of pork (excluding lard) for the week ended April 28 was estimated at 112,000,000 lbs., as against 108,000,000 lbs. for the preceding week and 202,000,000 lbs. for the corresponding week in 1944.

MEAT CONSUMPTION¹

	Feb. 1945	Feb. 1944	2 mos. 1945	2 mos. 1944
Apparent consumption—Total—(thousands of pounds, dressed weight basis)				
Beef and veal	619,118	544,565	1,290,365	1,154,068
Pork (carcass wt.)	451,085	940,621	1,254,813	2,019,769
Lamb and mutton	60,346	62,027	160,557	130,727
Total ²	1,130,549	1,547,213	2,714,735	3,304,564
Pork, excl. lard	357,274	732,388	951,706	1,583,714
Lard ³	31,802	98,232	160,768	221,736
Apparent consumption—Per capita (pounds)				
Beef and veal	4.43	3.93	9.30	8.34
Pork (carcass wt.)	3.23	6.79	8.98	14.59
Lamb and mutton50	.45	1.15	.95
Total	8.16	11.17	19.43	23.88
Pork, excl. lard	2.55	5.29	6.90	11.44
Lard ³23	.71	1.15	1.60

¹Based on federally inspected slaughter. Includes shipments to our armed forces but excludes lease shipments.

²Totals based on unrounded numbers.

³Includes rendered pork fat.

CHICAGO PROVISION STOCKS

Stocks of meat at Chicago declined about one-third during April, the total for all meats on April 30 being 22,840,306 lbs. against 33,620,835 lbs. a month earlier. Total lard stocks on April 30 were also somewhat smaller than on March 31. D. S. clear belly holdings declined about a million lbs. during the month, while there was a sharp drop in D. S. fat back stocks from 7,209,185 lbs. on March 31 to 2,274,564 lbs. on April 30.

Stocks of other cut meats were reduced about one-half from 7,831,651 lbs. on March 31 to 3,866,889 lbs. on April 30.

Stocks of meat and lard at Chicago on April 30, with comparisons, follows:

	Apr. 30, '45, lbs.	Mar. 31, '45, lbs.	Apr. 30, '44, lbs.
All bbl. pk. (brls)	982	1,290	1,221
P.S. lard (a)	609,390	998,172	14,558,502
P.S. lard (b)	87,698	87,698	87,698
Other lard	2,847,969	2,903,112	63,790,189
Total lard	3,505,055	3,988,980	78,346,091
D.S. cl. bellies (contract)	1,500	62,000	7,671,000
D.S. cl. bellies (other)	5,366,005	6,278,535	17,170,234
Total D.S. cl. bellies	5,367,505	6,340,535	24,841,234
D.S. rib bellies	2,274,564	7,209,185	5,225,767
D.S. fat backs	618,454	800,239	1,219,158
S.P. hams	6,648,921	6,481,851	16,015,418
S.P. bellies	5,456,145	4,835,608	19,946,778
S.P. picnic, S.P. hams	600,768	621,768	5,121,181
Other cuts meats	3,866,889	7,831,651	13,077,738
Total all meats	22,840,306	33,620,835	85,457,339

(a) Made since Oct. 1, 1944. (b) Made prior to October 1, 1944.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCO.

MARCH MARGARINE TAX

Taxes paid on oleomargarine during March, 1945, and 1944, as reported by the Bureau of Internal Revenue:

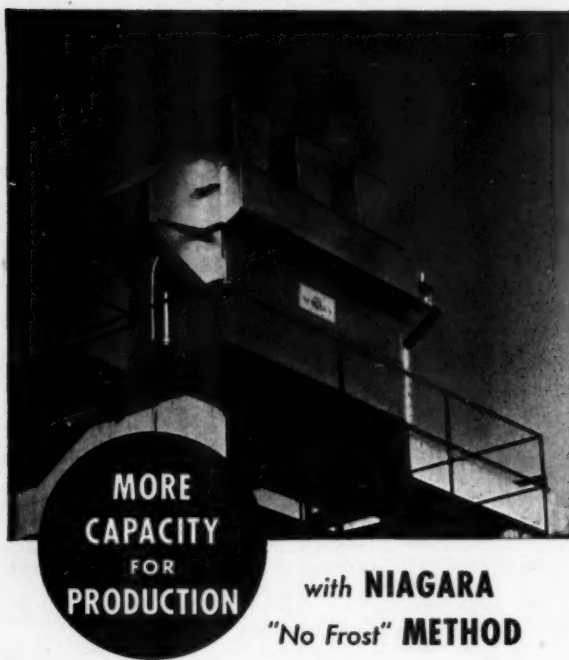
	Mar., 1945	Mar., 1944
Excise taxes (including special taxes)	\$355,745.38	\$245,874.82

Quantity of product on which tax was paid during March, 1945, and 1944:

	Mar., 1945	Mar., 1944
Oleomargarine, colored	2,002,740	1,238,901
Oleomargarine, uncolored	48,133,480	40,811,100

OLIVE OIL GROUP ELECTS

The Olive Oil Association of America, Inc., elected the following officers at a recent meeting for the ensuing year: Robert S. Delaphena, vice president; R. U. Delaphena & Co., Inc., president; Clifford T. Weihman, secretary-treasurer; Smith-Weihman Co., Inc., first vice president; Alfred Schroeder, secretary-treasurer; Schroeder Bros., Inc., second vice president; Jose M. Calderon, vice president; Victor M. Calderon & Co., secretary, and Albert N. Cory, president of Albert N. Cory, Inc., treasurer.



● You obtain increased productive capacity without adding to refrigeration compressor equipment . . . by installing the NIAGARA "No-Frost" Method of refrigeration for pre-cooling, chilling, freezing or holding storage . . . for instance, all meat products, the freezing of foods, the hardening of ice cream.

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Write for Bulletin 83

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended May 3, 1945 per lb.
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	22%
Forequarters, choice	18%
Cow hdq., commercial	19%
Cow foreq., commercial	16%

*Beef Cuts

Steer, hfr., sh. loin, choice	22%
Steer, hfr., sh. loin, good	20%
Steer, hfr., sh. loin, com.	22%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	20%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., rd., commercial	19%
Steer, hfr., rd., utility	16%
Steer, hfr., loin, choice	29%
Steer, hfr., loin, good	28%
Steer, hfr., loin, commercial	23%
Cow, loin, commercial	23%
Cow, loin, utility	20%
Cow round, commercial	19%
Cow round, utility	16%
Steer, hfr., rib, choice	23%
Steer, hfr., rib, good	22%
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	13%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	15%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	17%
Cow, reg. chuck, utility	15%
Steer, hfr., c. c. chk., choice	18%
Steer, hfr., c. c. chk., com.	17%
Steer, hfr., c. c. chk., utility	16%
Cow, c. c. chk., commercial	16%
Cow, c. c. chk., utility	12%
Steer, hfr., c. c. chk., utility	14%
Cow, c. c. chk., utility	12%
Cow foreshank	12%
Steer, hfr., brisket, choice	17%
Steer, hfr., brisket, good	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility	15%
Cow, brisket, commercial	15%
Cow, brisket, utility	15%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20%
Steer, hfr., back, com.	18%
Cow back, commercial	16%
Cow back, utility	16%
Steer, hfr., arm chuck, choice	19%
Steer, hfr., arm chuck, good	18%
Cow arm chuck, commercial	17%
Cow arm chuck, utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow short plate, commercial	13%
Cow short plate, utility	13%

*Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

*Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

*Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7%
Hearts, cap off.	15%
Tongues, fresh or froz.	22%
Tongues, can., fr. or froz.	16%
Sweetbreads, under 1/2 lb.	24%
Ox-tails, under 1/2 lb.	24%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

*Veal Products

Brains	9%
Calf Livers, Type A.	49%
Sweetbreads, Type A.	39%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.025. For packing in shipping containers, add per cwt.; in 5 lb. containers (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	22%
Good lambs	21%
Commercial lambs	21%
Choice hindsaddle	27%
Good hindsaddle	27%
Choice fores	21%
Good fores	20%
Lamb tongues, Type A.	24%

**Mutton

Choice sheep	22%
Good sheep	21%
Choice saddles	27%
Good saddles	27%
Choice fores	21%
Good fores	20%
Mutton legs, choice	24%
Mutton loins, choice	24%

**Quot. on lamb and mutton are for Zone 5 and include 10c for stockette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	23%
Picnics	23%
Tenderloins, 10-lb. cartons	23%
Tenderloins, loose	23%
Skinned shldrs., bone in	23%
Spareribs, under 3 lbs.	19%
Boston butts, 4/5 lbs.	23%
Boneless butts, c. t.	23%
Neck bones	18%
Pigs' feet	18%
Kidneys	18%
Livers, unblemished	23%
Brains	13%
Ears	6%
Snouts, lean out	6%
Snouts, lean in	7%
Heads	8%
Chitterlings	8%
Tidbits, hind feet	8%

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25%
Fancy skinned hams, 14/18 lbs., parchment paper	25%
Fancy trim, brisket off, bacon, 8 lb. down, wrap	25%
Square cut seedless bacon, 8 lb. down, wrap	25%
No. 1 beef cuts, smoked	25%
Insides, C Grade	46%
Outsides, C Grade	44%
Knuckles, C Grade	42%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differential.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$13.50
Regular tripe, 200-lb. bbl.	\$13.50
Honey, tripe, 200-lb. bbl.	\$13.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	\$23.50
100-125 pieces	\$23.50
Clear plate pork, 25-35 pieces	\$23.50
Brisket pork	\$23.50
Plate beef, 200 lb. bbls.	\$13.50
Ex. plate beef, 200 lb. bbls.	\$13.50

*Quot. on pork items are for lots than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	18%
Sp. lean pork trim. 85%	20%
Ex. lean pork trim. 95%	20%
Pork cheek meat	18%
Pork livers, unblemished	18%
Boneless bull meat	17%
Boneless chucks	17%
Shank meat	16%
Beef trimmings	16%
Dressed canners	16%
Dressed cutler cows	16%
Dressed bologna bulls	16%
Pork tongues	16%

DRY SAUSAGE

Cervelat, ch., in hog bungs.....	58
Thuringer	31
Farmer	41
Helzinger	41
B. O. salami, ch.....	54
B. O. salami, h.c.....	52
Genoa style salami, ch.....	53
Peperoni	50 1/2
Mortadella, n. c.....	28
Cappicola (cooked)	43 1/4
Proscuitto hams	56 1/2

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/2
Pork sausage, bulk.....	26 1/4
Frankfurts, in sheep casings.....	28 1/4
Frankfurts, in hog casings.....	28 1/4
Bologna, natural, casings.....	29 1/4
Bologna, artificial, casings.....	29 1/4
Liver saus., fr., beef casings.....	21 1/4
Liver saus., fr., hog casings.....	22 1/4
Smld. liver saus., hog bungs.....	24 1/4
Head cheese	29
New Eng., natural, casings.....	38 1/4
Mixed lunch., natural, casings.....	25 1/4
Tongue and blood.....	29
Blood sausage	24
Some	29
Polish sausage	38 1/2

*Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'ho) in 425-lb. bbls., del.....	\$ 8.75
Saltmeter, n. ton, f.o.b. N. Y.: ..	
Dbl. refined gran.....	8.60
Small crystals	12.00
Medium crystals	18.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
Raw, 96 basis, f.o.b.....	
New Orleans	3.74
Standard gran., f.o.b. redners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrase, in car lots, per cwt., (cotton)	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls. bags, bales.)	Whole	Ground
Allspice, prime	28	30 1/2
Bacon,	29	31 1/2
Chili pepper	41	
Powder	41	
Cloves, Amboyne.....	40	46
Zanzibar	22	27
Ginger, Jam., unbl.....	29	32
Mace, fcy, Banda.....	1.05	1.19
East Indies	95	1.10
E. & W. I. Blend.....	85	
Mustard flour, fcy.....	34	
No. 1	22	
East Indies	50	61
Nutmeg, fcy, Banda.....	55	63
E. & W. I. Blend.....	53	
Paprika, Spanish	35	
Pepper, Cayenne	35	
Red No. 1	88	
*Black Malabar.....	11	15
*Black Lampung.....	12 1/2	18 1/2
Pepper, wh. Sing.....		
Packers	15 1/4	

*Nominal quotations.

SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack.....	17 @20
Domestic rounds, over 1 3/4 in., 140 pack.....	35 @38
Export rounds, wide, over 1 3/4 in.....	45 @48
Export rounds, medium, 1 1/2 to 1 3/4 in.....	30
Export rounds, narrow, 1 1/4 in. under.....	30 @35
No. 1 weasands.....	4
No. 2 weasands.....	6
No. 1 bungs.....	16 @18
No. 2 bungs.....	10 @12
Middle sewing, 1 1/2 @ 2 in.....	50 @60
Middles, select, wide, 2 1/2 @ 2 1/2 in.....	65 @85
Middles, select, extra, 2 1/2 @ 2 1/2 in.....	65 @1.10
Middles, select, extra, 2 1/2 in. & up.....	1.25 @1.40
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/4 @ 9
10-12 in. wide, flat.....	4 1/2 @ 6 1/2
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2

Extra narrow, 29 mm. & da.....	2.25 @2.40
Narrow mediums, 29 @32 mm.....	2.25 @2.40
Medium, 32 @35 mm.....	1.90 @2.10
English, medium, 35 @38 mm.....	1.80
Wide, 35 @43 mm.....	1.55 @1.65
Extra wide, 43 mm.....	1.45 @1.60
Export bungs.....	22
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @12
Small prime bungs.....	8 @ 9
Middles, per set.....	21 @24

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	1.00	1.15
Cominos seed	23	26
Mustard sd., fcy, yel.....	25	..
American	15 1/4	..
Marjoram, Chilean.....	45	62
Oregano	13	16

OLEOMARGARINE

White domestic, vegetable.....	10
White animal fat.....	16 1/2
Water churned pastry.....	18 1/4
Milk churned pastry.....	18 1/2
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.98
Raw soap stocks:	
Cents per lb. del'd in tank cars.....	
Cottonseed foots, basis 50% T.F.A.....	3 1/2
Midwest and West Coast.....	3 1/2
East	3 1/2
Corn foots, basis 50% T.F.A.....	
Midwest	3 1/2
East	3 1/2
Soybean foots, basis 50% T.F.A.....	
Midwest and West Coast.....	3 1/2
East	3 1/2
Soybean oils, in tanks, f.o.b. mills, Midwest	11 1/4
Corn oil, in tanks, f.o.b. mills.....	12 1/2

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New Mexico's newest locker plant (600 lockers) opened recently in Silver City, the entire building completely insulated with Zonolite. In selecting Zonolite, Alvin E. Franks, owner, drove through Illinois, Iowa, Nebraska and Colorado comparing building time, efficiency, and costs in scores of locker plant installations. Every one whom he contacted using Zonolite was pleased with the results. In four months he has handled 70,000 lbs. of food, most of it meat. The power cost for the 420 lockers already in use has been very reasonable.

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cast concrete slabs made with Zonolite Concrete Aggregate instead of sand. In addition Zonolite Granular Fill is used in the sidewalls and ceiling. The roof is overlaid with 1½ inches of Zonolite Insulating Concrete. Construction was accomplished at impressive savings in time and money.

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MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshing but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21½
Steer, hfr., tri., good.....	20½
Steer, hfr., tri., commercial.....	19½
Steer, hfr., tri., utility.....	17½
Steer, hfr., reg. ch., choice.....	24
Steer, hfr., reg. ch., good.....	22½
Steer, hfr., reg. ch., commercial.....	21½
Steer, hfr., reg. ch., utility.....	18½

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshing plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25½
Steer, hfr., rib, good.....	24½
Steer, hfr., rib, commercial.....	22½
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29½
Steer, hfr., loin, commercial.....	24½
Steer, hfr., loin, utility.....	21½

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26½
Hams, regular, under 14 lbs.....	23½
Hams, skinned fresh, under 14 lbs.....	25½
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19½
Spareribs, medium.....	15½

City

Pork loins, fr., 10/12 lbs.....	20½
Shoulders, regular.....	23½
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23½
Hams, skind., under 14 lbs.....	25½
Picnics, bone in.....	23½
Pork trim., ex. lean.....	32
Pork trim., regular.....	19½
Spareribs, medium.....	16½
Boston butts, 3/8 lbs.....	28

*COOKED HAMS

Cooked hams, skin on, fattd., 8/down.....	43
Cooked hams, skinned, fattd., 8/down.....	46½

*SMOKED MEATS

Reg. hams, under 14 lbs.....	29
Reg. hams, 14/18 lbs.....	27½
Reg. hams, over 18 lbs.....	26½
Skd. hams, under 14 lbs.....	30½
Skd. hams, 14/18 lbs.....	29
Skd. hams, over 18 lbs.....	28
Picnics, bone in.....	26½
Bacon, west., 8/12 lbs.....	26½
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in.....	
May 2, under 80 lbs.....	\$21.25
81 to 99 lbs.....	21.25
100 to 119 lbs.....	21.25
120 to 136 lbs.....	19.50
137 to 153 lbs.....	19.50
154 to 171 lbs.....	19.25
172 to 188 lbs.....	19.25

*DRESSED VEAL

Hide off

Choice, 50¢/275 lbs.....	22½
Good, 50¢/275 lbs.....	21½
Commercial, 50¢/275 lbs.....	19½
Utility, 50¢/275 lbs.....	17½

*Quot. are for zone 9 and include 50c for del. An additional ½¢ per cwt. permitted if wrapped in stock-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	27½
Lamb, good.....	26½
Lamb, commercial.....	25½
Mutton, good & choice.....	16½
Mutton, utility & cull.....	15½

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	23½
Sweetbreads, beef, Type A.....	24½
Sweetbreads, veal, Type A.....	41½
Beef kidneys.....	12½
Lamb fries, per lb.....	25½
Livers, beef, Type A.....	24½
Oxtails, under ½ lb.....	9½

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lb. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 28, 1945, were reported as follows:

	Week April 28	Previous week	Year ago
Cured meats, pounds.....	28,506,000	34,134,000	29,477,000
Fresh meats, pounds.....	52,530,000	53,438,000	40,571,000
Lard, pounds.....	4,351,000	4,791,000	9,621,000

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Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product . . . a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!



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York

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, MAY 3, 1945

REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	22 1/4
10-12	22 1/4
12-14	22 1/4
14-16	21 1/4

BOILING HAMS

Fresh or Frozen

	S.P.
16-18	21 1/4
18-20	20 1/4
20-22	20 1/4

SKINNED HAMS

Fresh or Frozen

	S.P.
10-12	24 1/4
12-14	24 1/4
14-16	23 1/4
16-18	22 1/4
18-20	22 1/4
20-22	22 1/4
22-24	22 1/4
24-26	22 1/4
26-28	22 1/4
28-30	22 1/4
30-up	22 1/4

PICNICS

Fresh or Frozen

	S.P.
4-6	20 1/4
6-8	20 1/4
8-10	20 1/4
10-12	20 1/4
12-14	20 1/4
Short shank	1/2 c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen

	Cured
6-8	18
8-10	17 1/2
10-12	17 1/2
12-14	16
14-16	16
16-18	15 1/2

D.S. BELLIES

Clear

	Rib
18-20	15
20-25	15
25-30	15
30-35	15
35-40	15
40-50	15

GREEN AMERICAN BELLIES

16-20	14 1/2
20-25	14 1/2
25 and up	14 1/2

FAT BACKS

Green or Frozen

	Cured
6-8	11
8-10	11
10-12	11
12-14	11 1/2
14-16	11 1/2
16-18	12
18-20	12
20-25	12

OTHER D.S. MEATS

Fresh or Frozen

	Cured
Regular Plates	11 1/4
Clear Plates	10 1/4
Jowl Butts	10 1/4
Square Jowls	11 1/4

FUTURE PRICES

MONDAY, APR. 30, THROUGH
FRIDAY, MAY 4, 1945

LARD	
May	No bids or offerings
July	No bids or offerings
Sept.	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

	P. S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Apr. 30	13.80	12.80b	12.75a
May 1	13.80	12.80b	12.75a
May 2	13.80	12.80b	12.75a
May 3	13.80	12.80b	12.75a
May 4	13.80	12.80b	12.75a

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago, C. L.	15.05
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

ST. LOUIS HOGS IN APRIL

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for April, 1945, and 1944 as reported by H. L. Sparks and Co.:

	Apr., 1945	Apr., 1944
Total receipts	149,411	311,514
Av. wt., lbs.	243	223
Top prices:		
Highest	\$14.70	\$14.15
Lowest	14.70	13.70
Average cost	14.64	13.87

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 10% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot	55.00
May shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15 1/2% B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

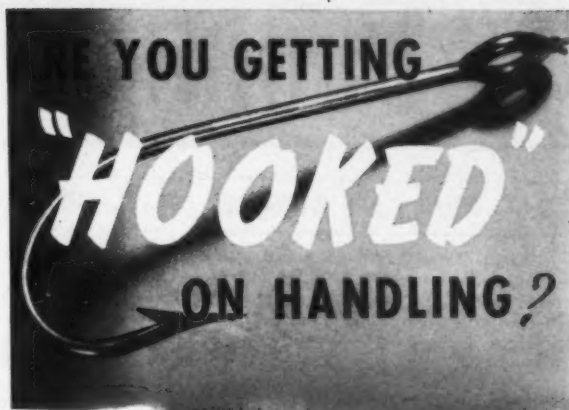
45/50% protein, unground	\$ 1.25
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EASTERN FERTILIZER MARKETS

New York, May 2, 1945

Trading was on a limited scale the past week due to lack of offerings and a number of cars of cracklings were sold at the ceiling price of \$1.25 f.o.b. shipping points.

No wet rendered tankage or blood was offered altho the demand is still very keen. The fertilizer season is drawing to a close in some areas.

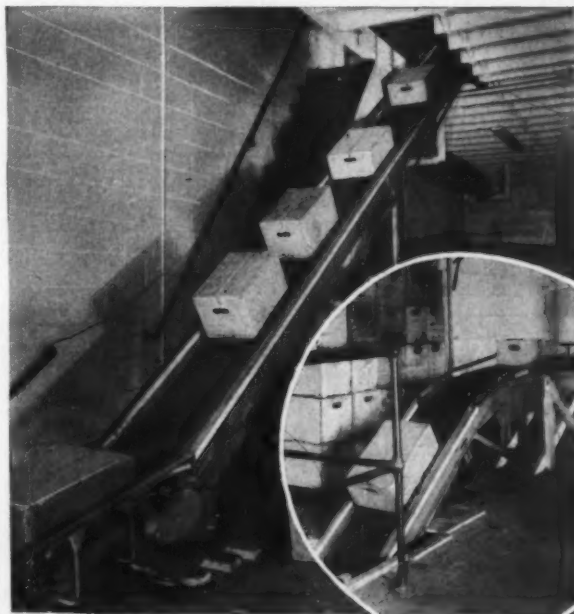


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Hundreds of satisfied users are our testimonial of its efficiency. Get off the "hook" of between-floor handling headaches! Write for detailed information today!



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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—Limited trading at ceiling levels, with demand far outstripping available supplies, continued to characterize the situation in the tallow and grease market this week. Grease output remains on a restricted scale on account of the reduced level of hog slaughter, and no prospect is seen for an early improvement in the tight tallow situation. The gulf separating supply and demand factors is emphasized by the recent reduction in allocations of inedible tallow and greases to soap manufacturers. This move brought about the withdrawal of some buyers who had already acquired their permitted supplies, but demand remains active and easily adequate to absorb the limited offerings. Although trade sources are expecting a possible increase in imports of Argentine tallow, it is doubted that the action, if it materializes, will have any pronounced effect on market conditions.

Trading reported this week included choice white grease at 8½c; B-white grease at 8½c; yellow grease, 8½c; choice tallow, 8½c; prime tallow, 8½c; fancy tallow at 8½c, and special tallow at 8½c, all f.o.b. shipping points.

NEATSFOOT OIL.—The extremely tight position of neatsfoot oil is encouraging the demand for substitutes. The volume of domestic oils moving for production remains very light.

STEARINE.—The quotation on prime oleo stearine continues at the ceiling level of 10.61c, with no indication of trading developing in this market. Yellow grease stearine is quoted at 8:50c, also the ceiling figure.

OLEO OIL.—The ceiling quotations on extra and prime oleo oil, at 13.04c and 12.75c, respectively, continue to rule in this section of the market, which remained quiet again this week.

GREASE OIL.—A moderate to light movement continues in grease oil. No. 1 oil is quoted at 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

FAT STOCKS GOING LOWER; URGE AID FOR RENDERERS

"Stocks of inedible tallow and grease will probably hit an all-time low on July 1, and we cannot count on additional supplies from the South Pacific this year," E. O. Pollock, director of the midwest Office of Supply, War Food Administration, declared this week in pointing out the importance of the rendering industry to the war effort. Pollock said that all midwestern WFA

VEGETABLE OILS

Trade in vegetable oils this week has been marked by minor activity in a few small fill-in lots and many food processing plants which require these oils are said to be closing due to their inability to obtain even quota quantities. It is reported that Argentine sunflower oil is plentiful and trade circles in the East are hoping it will be possible to work out some exchange basis for the oil; current Buenos Aires quotations are 8¼@9c per lb., whereas the American market price is only 8¼c.

The visible supply of cottonseed oil as of April 1, according to New York Produce Exchange figures, included 1,776,500 bbls. against 1,966,400 bbls. on March 1 and 1,504,600 bbls. on April 1, 1944. Refined oil stocks, together with crude oil stocks and visible seed stocks, computed on the basis of refined oil, were included in the figure.

The New York cottonseed oil futures market continued inactive this week, closing unchanged on Monday and Tuesday. Wednesday's futures quotations also held steady in all positions except July, where a 9-point rise brought the closing level to 14.31c.

SOYBEAN OIL.—No new developments affecting the soybean market were reported this week. Refined, unbleached, undeodorized oil was quoted at 12.69c, f.o.b. Decatur, and crude in tankcars, 11.75c, same basis.

OLIVE OIL.—The preliminary estimate for the 1944-45 production of edible olive oil in Spain is 242,000 short tons, compared with a revised estimate last year of 440,000 tons in 1943-44. With Spain's annual requirements set at 330,000 tons, it appears doubtful that further amounts of the product will be exported to the U. S.

COTTONSEED OIL.—Spot bleachable prime yellow cottonseed oil held at 14.31c nominal, and crude maintained its position at ceiling levels—Southeast, 12¼c; Valley, 12¼c, and Texas, 12¼c per lb.

district representatives have been asked to consider fully the labor and draft deferment needs of the rendering industry in their contacts with other government agencies.

Pollock stated that 55 per cent of the nation's production of inedible fats and tallows comes from renderers and half of this amount is produced from dead animals.

Food Fights for Freedom! Produce, conserve, share and play square with it.

BY-PRODUCTS MARKETS

Offerings were lacking this week in the by-products markets, with only a few scattered sales reported day to day at ceiling levels. Dried blood and tannage, in good demand, were readily available at ceiling prices.

Blood

	Unit Amount
Unground, loose	\$3.30

Digester Feed Tankage Materials

Unground, per unit ammo.....	\$3.12
Liquid stick, tank cars.....	2.12

Packhouse Feeds

	Cars, per ton
65% digester tankage, bulk.....	\$7.80
60% digester tankage, bulk.....	7.81
55% digester tankage, bulk.....	6.25
50% digester tankage, bulk.....	6.25
45% digester tankage, bulk.....	5.45
50% meat, bone meal scraps, bulk.....	70.00
†Blood meal	88.00
Special steam bone-meal.....	50.00@55.00

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	35.00@36.00
Steam, ground, 2 & 26.....	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85@ 4.00
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
55% protein or less.....	\$1.25
55 to 75% protein.....	1.25

Gelatine and Glue Stocks

	Per cent
Calf trimmings (limed).....	\$1.00
Hide trimmings (green salted)	30
Sinews and pizzles (green, salted).....	30
	Per ton
Cattle jaws, skulls and knuckles.....	\$45.00
Pig skin scraps and trim, per lb.....	7¼@7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	\$70.00@75.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	65.00
Blades, buttocks, shoulders & thighs.....	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted.....	40.00@45.00
Junk bones	125.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton.....	\$ 90.00
Summer coil dried, per ton.....	35.00@37.50
Winter processed, black, lb.....	3
Winter processed, gray, lb.....	3
Cattle switches	4 @ 4½



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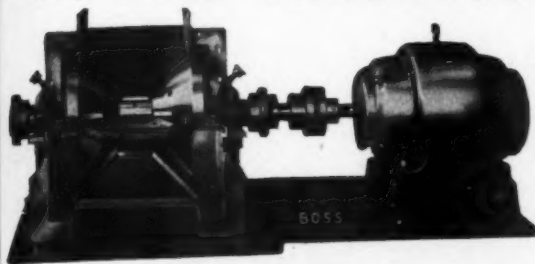


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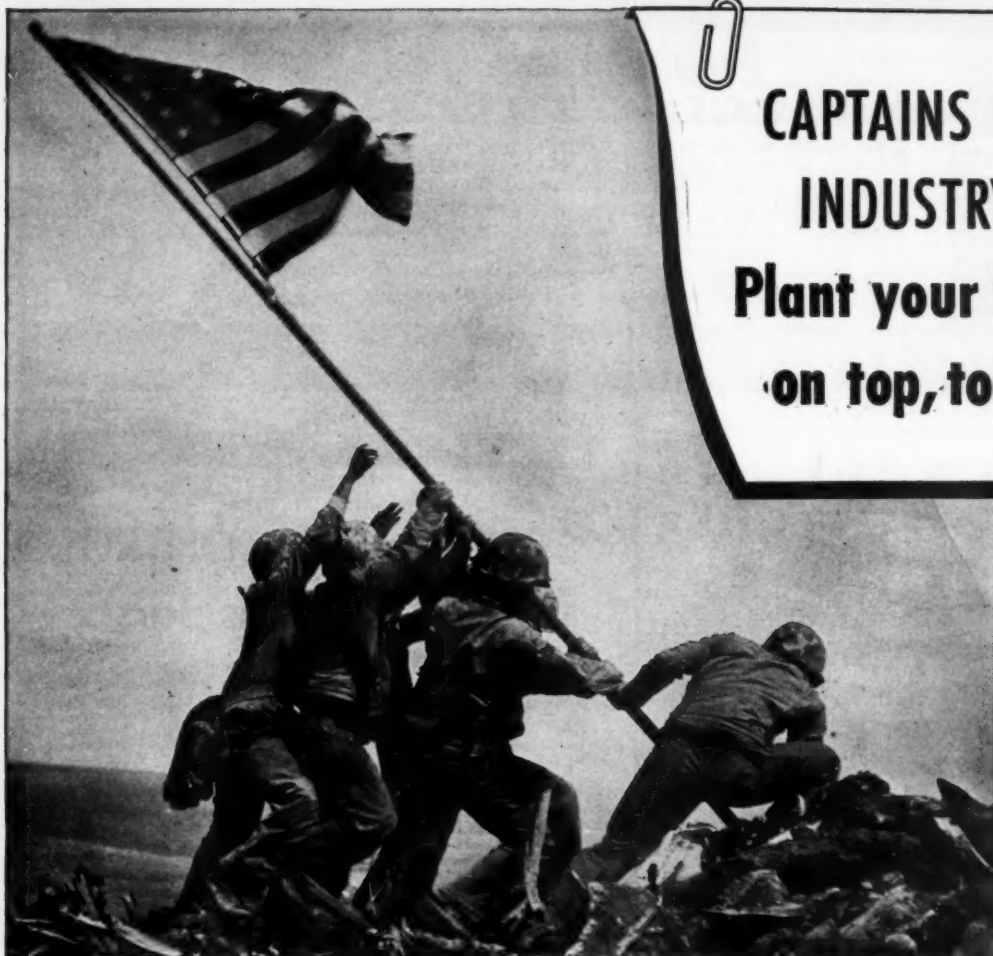
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INDUSTRY**
**Plant your flag
on top, too!**

***This year we've
got to make 2=3!***

This year we've got to make 2=3! We've got to lend Uncle Sam in 2 chunks almost as much as we lent last year in 3. Which means that, in the approaching 7th War Loan, each of us is expected to buy a BIGGER share of extra bonds.

The 27 million smart Americans on the Payroll Savings Plan are getting a headstart! Starting right now they are boosting their allotments for April, May and June—so that they can buy *more* bonds, and spread their buying over *more* pay checks.

Our Marines went over-the-top at Iwo Jima in the greatest, and hardest battle in the Corps' history. Now it's *your* turn! Your quota in the 7th is needed to help finish this war, side-track inflation, build prosperity. So, captains of industry, plant your flag on top—like the Marines at Iwo Jima!

★
**CAPTAINS of INDUSTRY—here's your
Check List**
for a successful plant drive:

- ★ Get your copy of the "7th War Loan Company Quotas" from your local War Finance Chairman. Study it!
- ★ Determine your quota in E Bonds—the backbone of every War Loan.
- ★ Arrange for plant-wide showings of "Mr. & Mrs. America"—the new Treasury film.
- ★ Distribute "How to Get There"—a new War Finance Division booklet explaining the benefits of War Bonds.
- ★ Circulate envelopes for keeping bonds safe.
- ★ Display 7th War Loan posters at strategic points.
- ★ And—see that a bench-to-bench, office-to-office 7th War Loan canvass is made.

★
The Treasury Department acknowledges with appreciation the publication of this message by

THE NATIONAL PROVISIONER

★ *This is an official U. S. Treasury advertisement prepared under the auspices of Treasury Department and War Advertising Council* ★

HIDES AND SKINS

Packer hides active, Coast to Coast, at ceiling—Light hides in short supply—Heavy average country and small packer all-weights slow—Calf and kips strong on smaller production.

Chicago

PACKER HIDES.—The new buying permits for April hides, which were valid for trading at the opening of the week, were tailored to fit the recent decline in cattle slaughter. Permits for packer hides, according to some local packers and traders, were reduced ten to fifteen percent from previous month, especially on lighter weight hides.

There was trading by the larger independent outside packers on the opening day of the week, with all sales reported at ceiling prices. However, one packer in this group is reported to have had no closed packs of any description, due to the reduction in slaughter, and no trading is reported in that quarter as yet.

The local packers started trading on the second day of the week and have now disposed of practically all their April hides, including the light production of bulls, at full ceiling prices. While most of the permits for packer hides have been filled, there are some permits still open for light native cows and extreme light steers, both of which were in more limited production last month. The chances of filling these permits next week from the one remaining day of April carried on this week's killing lists are not too bright.

Inspected slaughter of cattle at 32 centers for the week ended April 28 continued the same declining trend shown during the previous four weeks, with a total of 168,709 head reported, as against 170,497 for previous week, 203,610 for the same week of March, and 179,255 for the corresponding week a year ago. Calf slaughter was up slightly, with 74,088 head reported, as compared with 71,620 for previous week, 89,537 for same week of March, and 87,141 for the same April week a year ago.

Final estimate of shoe production during February was 38,778,064 pairs, 2.2 percent less than the 39,670,115 pairs produced in January, but 2.9 percent over the 37,683,939 reported for Feb. 1944. Total for first two months this year was 78,448,179, as against 74,466,981 for same two months of 1944.

OUTSIDE SMALL PACKER.—The outside small packer market was active at the opening of the week, with the better known and lighter average weight productions in good demand at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands. However, there are still quite a few 60 to 65 lb. and up average hides on the market, and some carry-over stock has also turned up this week. These offerings are not very desirable

for upper leather tanners, who are inclined to favor light average country stock.

PACIFIC COAST.—There has been sizeable trading in the Pacific Coast market from the opening of the week forward. A number of the larger productions have sold at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and small killers have also participated. The bulk of April production is reported to have already cleared.

FOREIGN WET SALTED HIDES.—Late last week, 4,000 Rio Grande steers were reported sold to the States. Early this week 10,000 Municipal light steers and 10,000 Municipal extremes sold at unchanged prices, of which total 18,000 were reported going to England and 2,000 to the States. The FEA allocation of South American hides for May has been announced on the same basis as April, 90 percent for the United Kingdom and 10c for the States; kips are divided 70 percent for the United Kingdom and 30 percent for the States. It is understood that 50,000 South American hides are being allocated to UNRRA, of which England furnishes 11,000 and the balance are to come from the quota of the States.

COUNTRY HIDES.—Country all-weight hides of reasonably light average are moving at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. A good many offerings, however, are running 60 to 65 lb. and up average. There is no particular demand for country offerings of this class but traders feel that the market situation will be considerably stronger next month, when the country kill should be sharply reduced, especially if present attempts of the OPA to tighten up the "black market" beef slaughter by country butchers are even fairly successful.

CALFSKINS.—While there were intimations in one quarter that action might possibly be taken on calfskins late this week, most of the local packers are inclined to wait until their killing lists for this week are in hand early next week before putting out offerings. The market on packer calfskins is strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs. Production is below last month and the bulk of sales will probably be on basis of New York selection and prices.

City calfskins are in strong demand at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities at the same prices; collectors were active this week, with the bulk of sales being reported on basis of New York selection. Country calfskins sold at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are wanted at \$1.43, selected, the maximum price.

KIPSKINS.—Production of packer kipskins was light last month and indi-

cations are that trading will be deferred until early next week, when killing lists for the month are complete. Market is quotable strong at the top of 20c for 15-30 lb. natives, and 17½c for brands; aside from untrimmed kips booked to tanning accounts, most recent sales have been on basis of New York selection.

City kipskins are strong at the maximum of 18c for 15-30 lb. natives and 17c for brands, with outside cities quotable same basis; collectors are well sold up, with part of trading reported on New York selection. Country kips sold at 16c, flat, f.o.b. shipping point.

Packer regular slunks are quotable at \$1.10, flat, and hairless at 55c, flat; some trading will probably take place next week, but these are not subject to allocation and some houses keep sold ahead.

SHEEPSKINS.—Production of packer shearlings is showing a steady increase but is still far below expectations at this season, while demand from regular buyers as well as mouton or fur tanners is far in excess of the current supply, resulting in some selling ahead of production. Sales are reported this week in a range of \$2.00@2.15 for No. 1's, \$1.30@1.35 for No. 2's, and \$1.00 for No. 3's; some sales by smaller producers are reported to have been made a shade lower, but one car is reported at \$2.15, \$1.40 and \$1.00 for the three grades. Demand for pickled skins holds that market strong at individual ceilings by grades, with at least one large producer already sold up to end of May; market quotable \$7.75@8.00 per doz. packer production sheep and lambskins. Packer wool pelts are quoted nominally around \$3.80 per cwt. liveweight basis. Two Iowa packers were scheduled to sell pelts late this week but no details are available. Market has been in an uncertain position for some weeks, with the usual strength shown at the close of the season lacking this year; supplies have been ample throughout the season and, in fact, pullers have been getting all the pelts they could handle with their limited labor supply.

New York

PACKER HIDES.—The New York packers were active at early mid-week and have already moved most of their April hide production, at full ceiling prices for all descriptions, with most of the permits reported filled.

CALFSKINS.—There is a good demand for calfskins in the New York market and collectors were active this week at full ceiling prices, moving 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. There has been no action reported as yet in the packer market, which is called strong at the maximum of \$1.25 for 3-4's, \$1.40 for 4-5's, \$1.80 for 5-7's, \$2.80 for 7-9's, \$3.80 for 9-12's, \$4.20 for 12/17 kips, and \$4.60 for 17 lb. up. Packers will clear their holdings early next week.

Invest in Victory! Buy War Bonds!

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended May 4, '45	Prev. week	Cor. week, 1944
Hvy. nat. str.	@15 3/4	@15 1/4	@15 1/4
Hvy. Tex. str.	@14 1/2	@14 1/2	@14 1/2
Hvy. butt	@14 1/2	@14 1/2	@14 1/2
brnd'd str.	@14 1/2	@14 1/2	@14 1/2
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14 1/2	@14 1/2	@14 1/2
Brnd'd cows	@15 1/2	@15 1/2	@15 1/2
Hvy. nat. cows	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows	@12	@12	@12
Nat. bulls	@11	@11	@11
Brnd'd bulls	@23 1/2	@23 1/2	@23 1/2
Califskins	@20	@20	@20
Kips, nat.	@17 1/2	@17 1/2	@17 1/2
Kips, brnd'd	@1.10	@1.10	@1.10
Slunks, reg.	@55	@55	@55
Slunks, hrls.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11 1/2	@11 1/2	@11 1/2
Brnd'd bulls	@10 1/2	@10 1/2	@10 1/2
Califskins	@20 1/2	@20 1/2	@20 1/2
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrls.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. str.	@15	@15	@15
Hvy. cows	@15	@15	@15
Butts	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/2	@11 1/2	@11 1/2
Califskins	@18	@18	@18
Kipskins	@16	@16	@16
Horseshides	@6.50	@6.50	@6.50

All country hides and skins quoted on flat basis.

SHEEPSKINS			
Pkr. sheeps.	2.00 @ 2.15	2.00 @ 2.15	@1.60
Dry pelts	@24 1/2	@25	@26 1/2

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 28, 1945, were 7,855,000 lbs.; previous week 10,176,000 lbs.; same week last year, 6,390,000 lbs. January 1 to date, 135,554,000 lbs.; same period in 1944, 105,416,000 lbs.

Shipments of hides from Chicago for week ended April 28, 1945, were 5,439,000 lbs.; previous week 4,684,000 lbs.; same week last year 3,891,000. January 1 to date, 79,413,000 lbs.; same period a year ago, 74,108,000 lbs.

BRAZIL SLAUGHTER

Cattle slaughter in Brazil slaughterhouses in 1944 totaled 933,240 head, as compared with 1,333,892 in 1943 and 1,810,195 in 1942, the peak year for which records are available, according to official figures.

WEEK'S CLOSING MARKETS

"A" Award to White

An 18 per cent production increase over its highest previous record, accomplished "despite all the trials and problems harassing a wartime plant," won for the White Provision Co., Atlanta, Ga., the War Food Administration Achievement "A" award. Formal presentation of the "A" award flag and lapel pins to be worn by all regular employees took place earlier this month on the plant grounds.

J. A. Busse, plant superintendent, and C. M. Scott, representing the employees, received the flag from Lieut. Commander J. J. Dantone, USNR, supply officer at the Atlanta Air Station. E. S. Papy, plant manager, delivered the acceptance speech on behalf of the company and its personnel. Token presentation of lapel pins to employees was made by Col. James H. Palmer, WFA southern regional director, Office of Supply. He was assisted by Chief Petty Officer C. F. Dooley, a veteran of both World Wars and for nearly ten years an employee of the White Provision Co.

CCC Purchases and Announcements

PURCHASES: During the week ended April 21 purchases by the CCC included 1,631,694 lbs. canned beef; 100,000 lbs. pork loins; 175,081 lbs. Wiltshire and packer sides; 267,000 lbs. D. S. bellies; 3,174,000 lbs. fat backs, clear plates and jowls; 1,649,564 lbs. canned luncheon meat; 225,000 lbs. pork and vienna sausage; 2,094,668 lbs. Tushonka; 3,215,540 lbs. of lard, and 3,288 bundles of hog casings.

For the week ended April 28, purchases included: Frozen pork, 129,935 lbs.; cured pork, 2,517,800 lbs.; canned meats, 7,203,700 lbs.; lard, 2,967,800 lbs.; and pork casings, 100 yds. each, 7,736 bundles.

FRIDAY'S CLOSING

Provisions

There is broad demand this week for practically every item on the provision list but very little product is offered for sale, even to fully exempt buyers, unless producers see an opportunity to replace it with some equally desirable item. The bulk of current activity is being accomplished by private arrangement at present.

Cottonseed Oil

May 14.31b; July 14.31b; Sept. 14.10b; Oct. 13.95b @ 14.20ax; Dec. 13.75b; Mar. 13.55b. No sales.

HURL BLACK MART CHARGES AT "GUEST" SLAUGHTERERS

Charges that many new concerns which have gone into the slaughtering business in the New York area are reaping black market profits were heard last week by the House committee investigating food shortages. More than half of the new slaughterers were declared by the War Food Administration to be "guest slaughterers," without plants of their own, who rent the equipment of established concerns during certain hours to butcher animals they purchase from farmers.

The WFA asserted that there are only 110 licensed slaughterhouses in the New York and northern New Jersey area. Previously, a Congressional committee had been told by Daniel P. Wooley, regional head of the OPA, that the number of licensed slaughtering firms in the area had increased in the past year from 38 to 224. Wooley testified that many of the new concerns were operating at black market prices.

COMPLIANCE ON BULLS

John J. Madigan, assistant director of the food price division of OPA, recently warned slaughterers of bulls that they must comply with the provisions of MPR 574, as revised by Amendment 1. The OPA enforcement division will take aggressive action against slaughterers who do not comply.

CANADIAN STORAGE STOCKS

	Apr. 1, 1945	Mar. 1, 1945	5-YR. AVE. Apr. 1
Beef	29,011,516	30,018,472	21,527,801
Veal	1,549,126	2,479,908	1,881,977
Pork	59,869,371	48,712,441	73,114,138
Mut. & lamb	3,157,475	3,349,403	3,038,197

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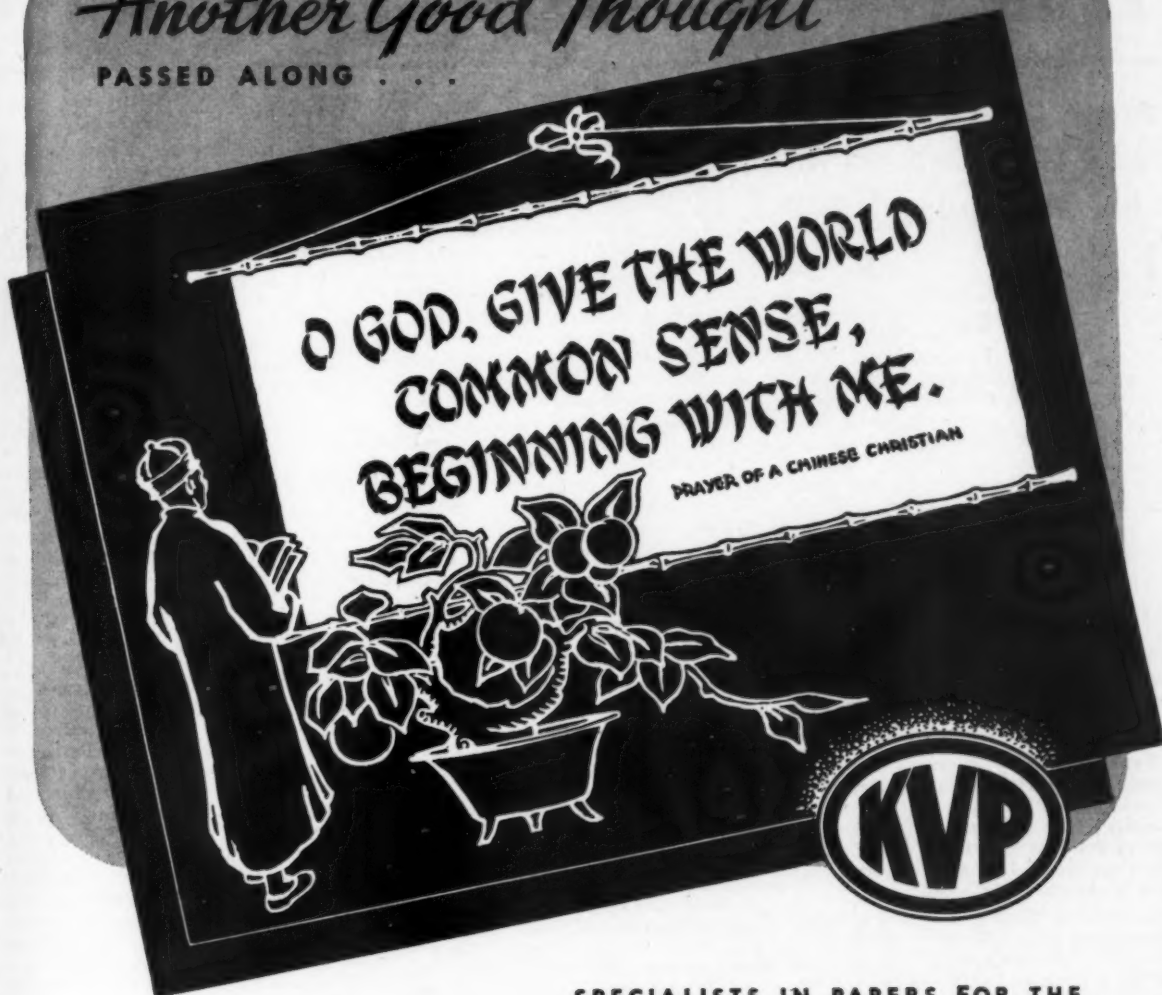
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LIVESTOCK MARKETS *Weekly Review*

Meat Animal Output and 1944 Returns to Farmers Below 1943

FARM production from meat animals in 1944 declined for the first time since 1937 and production of 41,800,000,000 lbs. was 10 per cent below the record output in 1943, but was still the second largest. Production of cattle made a new record, that for hogs was the third largest on record, but the production of sheep and lambs was a little below average. The 1944 total production was 29 per cent above the 10-year (1933-42) average and 54 per cent above the 6-year (1909-14) average.

Gross income from meat animals in 1944 is estimated at \$6,079,000,000—only \$192,000,000 below the record 1943 income. A decline in the average price received more than offset total sales which were of record size. Topping the \$6,000,000,000 dollar mark for the second consecutive year, gross income was on a level about \$1,500,000 higher than during the previous peak income years of 1918 and 1919. Compared with the 10-year (1933-42) average, gross income was up 131 per cent and with the 6-year (1909-14) average it was up 222 per cent. Gross income from cattle and calves was the largest on record, from hogs the second largest and from sheep and lambs the third largest.

All meat animals sold in 1944 brought an average of \$11.90 per cwt. The 1944 average compares with \$12.74 in 1943, \$11.68 in 1942, and \$9.00 in 1941. Prices for all species were lower than in 1943, but were higher than in all other years since 1919.

CATTLE AND CALVES: Production of cattle and calves in 1944 is estimated at 19,000,000,000 lbs. live weight—the largest on record. The 1944 output exceeded the previous record in 1943 by

289,000,000 lbs. and was 3,884,000,000 lbs. larger than the 10-year (1933-42) average. Estimated gross income amounted to \$2,639,000,000 and cash income totalled \$2,607,000,000, both new records for income. Total live weight of cattle and calves sold in 1944 reached an all-time high of 23,300,000,000 lbs., being 10 per cent larger than the previous record sales in 1943. The average farm prices of cattle at \$10.81 and of calves at \$12.46 were lower than the 1943 record price of \$11.86 for cattle and \$13.40 for calves, but for cattle the price was the second highest on record and for calves, the third highest. The cost of inshipments was smaller than in 1943 because stockers and feeders were purchased at a lower price and were somewhat lighter in weight. Total inshipments in head were equal to 1943.

HOGS: After reaching an all-time peak in 1943, production of hogs dropped to 20,800,000,000 lbs., 18 per cent below the 1943 record. The 1944 production, however, is the third largest ever recorded. Gross income was \$3,134,000,000 and cash income totalled \$2,796,000,000. Sales reached 20,800,000,000 lbs., almost as large as the 1943 record. While total outshipments and local slaughter in head was 3 per cent larger than in 1943, hogs were marketed about 8 lbs. lighter and the average price at \$13.06 was down 64c compared with 1943.

SHEEP AND LAMBS: Estimated production of nearly 2,000,000,000 lbs. of sheep and lambs was 7 per cent smaller than in 1943 and the smallest since 1937. It was, however, but 2 per cent below the 10-year (1933-42) average. The average farm price of lambs at \$12.53, while down 43c per cwt. from last year, was higher than for any other year since 1919. Sheep sold at an average of \$6.01 per cwt., second highest price since 1929. Sales of sheep and lambs totalled 2,800,000,000 lbs., the third largest on record. Marketings of both sheep and lambs were lower than

in 1943. Cash income from sales amounted to \$303,000,000 and gross income, \$306,000,000, in both instances the third largest returns ever received.

CANADIAN HOG PRODUCTION

At a district sales conference held by Canada Packers, Ltd., at St. John, N. B., the need of increased hog production was given special attention. It was cited that 700,000,000 lbs. of bacon had been shipped from Canada to Great Britain during 1944, and that the British had expected a minimum of 600,000,000 lbs. from Canada this year. However, current trends indicate that not more than 550,000,000 lbs. will be available, due to a definite decrease in inspected hog killing so far this year. Killings for January, February and March, 1945, were 31 per cent less than for the same quarter of 1944. Indications are for continuance of this reduced rate unless effective ways are adopted to check it.

G. C. Polkinghorn, general sales manager for the company, attended the conference and introduced a discussion on the hog production subject. He said the only two means of solving the export situation were 1) reducing consumption of hog products in Canada, and 2) shipping less to Britain. He said he hoped the second would not be essential as the people of England are living on 4 oz. of pork per person per week, while in Canada the ration available in meat is three pounds. He suggested that some of the bacon and pork shipments to Britain be supplemented by larger shipments of beef.

CANADIAN SLAUGHTER

	Mar., 1945	Mar., 1944
Cattle	126,234	101,771
Calves	71,903	55,181
Hogs	601,317	982,390
Sheep	45,158	74,000

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, May 3, 1945, reported by Office of Marketing Services, War Food Administration:

NOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00-14.75	\$14.70 only			
140-160 lbs.	14.50-14.75	14.70 only	\$14.25-14.45	\$13.90-14.50	\$14.45 only
160-180 lbs.	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-320 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
320-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only

Medium:

100-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.25-14.45
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SOWS:

Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:

250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.70
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	16.50-17.50	16.25-17.25	15.75-16.75	15.75-17.00	16.00-17.25
900-1100 lbs.	16.75-17.75	16.25-17.25	16.00-17.25	16.00-17.00	16.25-17.50
1100-1300 lbs.	17.00-17.90	16.50-17.50	16.25-17.35	16.00-17.25	16.50-17.50
1300-1500 lbs.	17.00-17.90	16.50-17.50	16.25-17.50	16.25-17.40	16.50-17.50

STEERS, Good:

700-900 lbs.	15.00-16.50	15.25-16.25	14.25-16.00	14.25-16.00	14.75-16.00
900-1100 lbs.	15.50-16.50	15.50-16.50	14.50-16.25	14.50-16.00	14.75-16.25
1100-1300 lbs.	15.50-17.00	15.75-16.75	14.75-16.25	14.15-16.00	14.75-16.25
1300-1500 lbs.	15.75-17.00	15.75-16.75	15.00-16.25	16.25-17.25	14.75-16.25

STEERS, Medium:

700-1100 lbs.	12.75-15.25	13.25-15.50	11.75-14.50	12.75-14.50	12.25-14.75
1100-1300 lbs.	13.00-15.50	13.50-15.75	12.75-14.75	13.25-14.75	12.25-14.75

STEERS, Common:

700-1100 lbs.	12.00-13.00	11.50-13.50	10.00-12.25	11.00-12.50	10.75-12.25
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HEIFERS, Choice:

600-800 lbs.	16.25-17.25	15.75-17.00	15.75-16.50	15.50-16.50	15.50-16.75
800-1000 lbs.	16.75-17.75	15.75-17.00	15.75-16.75	15.75-16.75	15.50-16.75

HEIFERS, Good:

600-800 lbs.	15.25-16.25	14.50-15.75	14.25-15.75	14.25-15.75	13.75-15.50
800-1000 lbs.	15.50-16.75	14.75-15.75	14.50-15.75	14.50-15.75	13.75-15.50

HEIFERS, Medium:

500-900 lbs.	12.75-15.50	12.50-14.75	11.50-14.25	11.50-13.75	11.75-13.75
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HEIFERS, Common:

500-900 lbs.	10.50-12.75	10.50-12.50	10.00-11.50	10.00-11.50	10.25-11.75
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COWS, All Weights:

Good	14.25-15.25	13.50-14.50	12.75-14.25	12.75-14.50	11.75-14.00
Medium	12.50-14.25	11.25-13.50	10.75-12.75	11.25-12.75	10.25-11.75
Cutter & com.	7.75-12.50	8.50-11.25	7.75-10.75	8.25-11.25	7.75-10.25
Canner	6.75-8.00	7.00-8.50	6.75-7.75	7.00-8.25	6.50-7.75

BULLS (Vigs. Excl.), All Weights:

Beef, good	13.75-14.75	13.00-13.75	12.50-13.75	13.00-13.75	12.75-14.00
Sausage, good	12.50-13.25	12.00-13.00	11.75-12.75	12.50-13.00	11.50-12.50
Sausage, med.	11.25-12.50	11.00-12.00	10.50-11.75	11.25-12.50	10.50-11.50
Saus., cut & com.	9.50-11.50	9.00-11.00	9.00-10.50	8.75-11.25	8.25-10.50

VEALERS:

Good & choice	14.50-16.50	14.25-15.50	13.00-14.50	13.00-14.50	10.00-16.00
Common & med.	8.50-14.50	10.50-14.25	9.00-13.00	9.00-13.00	9.50-14.00
Cull	7.00-8.00	6.00-10.50	7.00-9.00	7.00-9.00	7.00-9.50

CALVES:

Good & choice	13.00-14.50	13.50-14.75		12.50-14.50	
Common & med.	9.00-13.00	10.00-13.50		9.00-12.50	
Cull	8.00-9.00	6.00-10.00		7.00-9.00	

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	16.25-16.40	16.25-16.75	15.50-15.85	15.25-15.75	16.00-16.50
Medium & good	14.75-16.00	14.75-16.00	14.25-15.25	14.00-15.00	14.25-15.75
Common	13.00-14.00	12.25-14.25	12.00-13.75	12.00-13.75	12.00-14.00

LAMBS, Shorn:

Good & choice	14.75-15.50	14.75-15.75			15.00-15.85
Medium & good	13.75-14.50	13.25-14.50			13.25-14.75
Common					11.00-13.00

EWES:

Good & choice	9.00-10.00	8.75-9.25	8.75-9.25	8.50-9.25	8.75-9.75
Common & med.	7.75-9.00	7.25-8.75	7.00-8.50	7.00-8.25	7.00-8.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice grades, and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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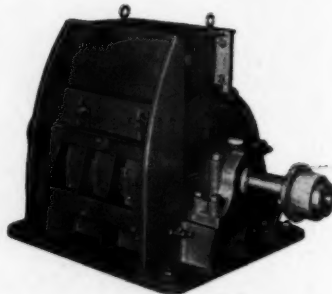
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ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-3.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Local and Western Shippers
Pittsburgh, Pa.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Apr. 28, 1945.

	CATTLE		
	Week ended	Prev. week	Cor. 1944
Chicago	19,080	17,507	23,753
Kansas City	13,514	13,181	11,723
Omaha	20,074	21,336	21,126
East St. Louis	7,728	7,244	7,304
St. Joseph	4,858	5,429	7,753
St. Paul	9,993	9,881	11,459
Wichita	2,034	2,116	676
Philadelphia	2,441	2,465	2,368
Indianapolis	506	307	2,090
New York & Jersey City	11,235	12,415	10,754
Okl. City	2,315	2,684	3,587
Cincinnati	4,112	3,851	4,961
Denver	6,175	6,726	5,516
St. Paul	11,832	12,142	14,286
Milwaukee	2,524	2,412	3,748

Total 118,496 110,606 133,084
*Cattle and calves.

	HOGS		
	Week ended	Prev. week	Cor. 1944
Chicago	62,299	68,769	145,088
Kansas City	27,473	25,550	79,812
Omaha	39,043	27,000	68,599
East St. Louis	49,885	51,681	115,442
St. Joseph	9,767	12,467	45,621
St. Paul	21,933	20,005	49,234
Wichita	2,776	2,860	3,647
Philadelphia	8,952	10,228	16,474
Indianapolis	18,802	20,100	24,574
New York & Jersey City	37,212	35,063	57,949
Okl. City	6,293	5,353	22,830
Cincinnati	11,912	12,701	20,551
Denver	9,496	9,842	23,817
St. Paul	19,710	15,156	66,332
Milwaukee	3,534	4,165	15,443

Total 320,041 313,035 755,323
*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended	Prev. week	Cor. 1944
Chicago	20,734	19,842	20,430
Kansas City	29,270	31,040	24,006
Omaha	33,722	30,950	29,397
East St. Louis	7,822	4,692	1,277
St. Joseph	19,373	15,761	14,843
St. Paul	7,367	8,542	8,466
Wichita	2,826	3,162	1,567
Philadelphia	2,963	2,697	1,940
Indianapolis	650	661	406
New York & Jersey City	33,310	36,126	43,974
Okl. City	4,717	4,765	3,549
Cincinnati	6	209	212
Denver	11,256	11,655	6,417
St. Paul	3,948	4,555	4,722
Milwaukee	900	1,355	1,466

Total 178,920 175,952 162,743
†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 30, 1945:

CATTLE:	
Steers, gd. & av. ch.	\$18.00@18.25
Steers, med. & gd.	17.00@17.50
Heifers, med.	16.50
Cows, gd. & med.	16.50@17.75
Cows, med.	13.50@16.00
Cows, can. & cut.	8.00@10.00
Bulls, com. & med.	9.00@15.00

CALVES:	
Vealers, com. to ch.	18.00
Calves, med.	14.00@16.00
Calves, com. & med.	9.50@11.00

HOGS:	
Gd. & ch., 160-240 lbs.	nom.

LAMBS:	
Lambs, med. to ch.	\$17.50@19.00
Ewes	9.00@11.60

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 28, 1945:

	Cattle	Calves	Hogs	Sheep
Salable	1,017	2,038	292	873
Directs incl.	6,710	12,341	21,148	86,105

Previous week:
Salable ..1,105 1,222 229 787
Directs ..8,069 8,464 19,711 31,603
*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration.)

Des Moines, Ia., May 3.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady for the week.

Hogs, good to choice:
160-180 lb. \$14.20@14.40
180-240 lb. 14.20@14.40
240-330 lb. 14.20@14.40
330-360 lb. 14.20@14.40

Sows:
270-360 lb. \$13.45@13.75
400-550 lb. 13.50@13.75

Receipt of hogs at Corn Belt markets for the week ended May 3 were as follows:

	This week	Same day last week
Apr. 27	23,900	20,776
Apr. 28	21,800	22,580
Apr. 30	31,200	27,000
May 1	23,600	18,300
May 2	26,700	22,000
May 3	23,900	22,580

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 28 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Apr. 28	251,000	277,000	273,000
Apr. 21	273,000	298,000	307,000
1944	250,000	724,000	291,000
1943	234,000	537,000	284,000
1942	228,000	464,000	286,000

AT 11 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
April 28	243,000	243,000	243,000
April 21	243,000	243,000	243,000
1944	243,000	243,000	243,000
1943	243,000	243,000	243,000
1942	243,000	243,000	243,000

AT 7 MARKETS, WEEK ENDED:			
	Cattle	Hogs	Sheep
Apr. 28	192,000	196,000	196,000
Apr. 21	183,000	197,000	216,000
1944	172,000	513,000	174,000
1943	162,000	359,000	187,000
1942	167,000	311,000	264,000

CALIF. SLAUGHTER

State-inspected kill of livestock for March, 1945:

	No.
Cattle	13,000
Calves	18,000
Hogs	5,000
Sheep	20,100

Meat food products produced during the month were:

	Lbs.
Sausage	1,741,000
Pork and beef	1,253,170
Lard and substitutes	96,000
Total	3,700,000

Plants under state inspection March 31, 1945: 111
Plants under state approved municipal inspection March 31, 1945: 110

Don't let down—give your support to the Seventh War Loan Drive.

WINGER MANUFACTURING CO., INC.

OTTUMWA, IOWA

WE SOLICIT inquiries on packing plant equipment, standard or special specifications

- Sausage Meat Trucks
- Curing Trucks
- Ham and Bacon Trucks
- Dump Trucks
- Transfer Trucks
- Smoke House Trucks
- Packing Tables
- Conveyors
- Containers
- Retort Crates

Backed by years of packing plant engineering



Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple

F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

PHILADELPHIA BONELESS BEEF CO.

223 Callowhill Street • Philadelphia 23, Pa.

RECEIVERS OF

Straight and Mixed Carload Shipments

BEEF AND PORK

B.A.L. 157.13

DOLE

COOLING & FREEZING UNITS

CHICAGO

Wilmington Provision Company

Slaughterers of

CATTLE - HOGS - LAMBS - CALVES

TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION

WILMINGTON, DELAWARE

RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, W. F. A.)

WESTERN DRESSED MEATS

		New York	Phila.	Revised
STEERS, carcass	Week ending April 28, 1945....	3,912	1,757	1,291
	Week previous	3,985	1,440	1,252
	Same week year ago	4,888	2,354	984
COWS, carcass	Week ending April 28, 1945....	1,150	1,653	412
	Week previous	2,341	1,781	907
	Same week year ago	1,442	402	822
BULLS, carcass	Week ending April 28, 1945....	201	14	79
	Week previous	228	1	47
	Same week year ago	853	54	25
VEAL, carcass	Week ending April 28, 1945....	7,970	754	589
	Week previous	11,337	822	946
	Same week year ago	10,574	1,124	712
LAMB, carcass	Week ending April 28, 1945....	19,522	7,152	11,262
	Week previous	37,954	7,090	12,794
	Same week year ago	21,913	6,636	10,000
MUTTON, carcass	Week ending April 28, 1945....	1,613	515	1,255
	Week previous	4,382	597	1,220
	Same week year ago	885	53	586
PORK CUTS, lbs.	Week ending April 28, 1945....	759,009	306,864	48,225
	Week previous	717,263	261,833	48,800
	Same week year ago	2,004,592	411,335	216,000
BEEF CUTS, lbs.	Week ending April 28, 1945....	285,330
	Week previous	336,995
	Same week year ago	226,826

LOCAL SLAUGHTERS

CATTLE, head	Week ending April 28, 1945....	11,109	2,441
	Week previous	12,320	2,465
	Same week year ago	10,781	2,368
CALVES, head	Week ending April 28, 1945....	9,029	2,611
	Week previous	6,552	2,116
	Same week year ago	9,718	2,180
HOGS, head	Week ending April 28, 1945....	37,480	8,952
	Week previous	33,906	10,223
	Same week year ago	57,378	16,474
SHEEP, head	Week ending April 28, 1945....	33,310	2,993
	Week previous	37,257	2,097
	Same week year ago	44,022	1,940

Country dressed product at New York totaled 8,186 veal, 144 hogs and 26 lambs. Previous week 10,698 veal, 40 hogs and 457 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Slaughter of all animals except sheep at 32 inspected centers for the week ended April 28 showed a decline compared with a year ago. The largest decrease was in hog slaughter again, which showed a 52 per cent decline from 1944. Lamb slaughter showed a gain of 7 per cent from a year earlier, but cattle kill was smaller than a week and a year earlier.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC:				
New York, Newark, Jersey City	11,235	9,061	37,212	23,239
Baltimore, Philadelphia	3,565	764	19,825	1,430
NORTH CENTRAL:				
Cincinnati, Cleveland, Indianapolis	9,458	2,983	47,298	2,738
Chicago, Elburn	24,259	6,005	62,299	26,380
St. Paul-Wisconsin Group ¹	19,772	30,381	63,715	1,737
St. Louis Area ²	7,723	6,163	49,885	7,282
Sioux City	9,993	359	21,933	1,967
Omaha	20,074	901	30,005	33,122
Kansas City	13,514	4,417	27,473	23,279
Iowa & So. Minn. ³	14,652	4,342	126,356	24,116
SOUTHEAST:				
.....	2,865	2,222	12,928	59
SOUTH CENTRAL WEST:				
.....	9,405	3,294	28,416	61,761
ROCKY MOUNTAIN:				
.....	6,092	332	10,519	13,220
PACIFIC:				
.....	16,572	2,864	19,357	61,136
Grand total	168,709	74,068	557,514	213,261
Total prev. week	170,497	71,529	539,451	204,725
Total last year	179,255	87,141	1,170,873	296,032

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended April 28	1,157	552	8,099
Last year	914	231	8,393
Last week	1,138	429	17,450

MARKETS

F. A.)

Phila.	Bosnia
1,787	1,281
1,440	1,361
2,384	651
1,653	412
1,781	607
402	621
14	70
1	47
84	91
754	509
822	946
1,124	11,822
7,152	11,822
7,099	12,741
6,636	10,969
515	1,201
597	1,201
53	1,201
506,864	48,251
261,833	48,251
111,335	216,061
.....
.....
.....

2,441
2,465
2,368
2,611
2,116
2,180
8,952
10,223
16,474
2,993
2,697
1,940

pected can-
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g slaughter
1944. Lamb
ear earlier,
earlier.

Hogs Sheep

37,212	23,310
19,825	1,410

47,294	2,212
62,290	22,580
63,715	7,737
49,885	7,821
21,933	1,267
30,003	33,722
27,473	22,737
26,356	24,158

12,923	106
28,416	68,216
10,819	12,231
19,357	61,139
37,514	312,261
38,451	394,731
70,873	290,231

on, Milwaukee,
Louis, Ill., and
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Alabama, Fla.,
Ga., Florida
Worth, Tenn.,
Los Angeles.

ood Admin-
at Albany,
a.; Dothan,

lives	Hep
552	8,869
231	5,369
420	17,469

May 5, 1945

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rates minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Help Wanted

Editorial or Market Asst. Wanted

Should have broad basic knowledge of meat cuts, product specifications, buying and selling of meats and by-products such as might be gained in provision department of larger packer or as a sub-executive of smaller plant.

To start will be engaged as general assistant in editorial and market reporting departments where he can gain knowledge of methods and procedures, and receive training in market analysis and reporting, with opportunity for future advancement to market editor. Write giving full particulars of past experience, age, salary desired, etc. All replies will be kept confidential.

Lester I. Norton
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent to take charge of beef slaughtering. Must be familiar with operations under B.A.I. inspection and have ability to handle men. Splendid opportunity for right man with aggressive eastern packer. State full particulars as to age and past experience. W-114, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING FOREMAN: Established casing firm requires experienced casing foreman capable of superintending production both beef and hog casings. Reply giving full details of your experience. Our employees know about this advertisement. W-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Large modern progressive independent eastern non-slaughtering processor (includes canning) of meat products desires plant superintendent with executive ability. Willing to pay substantial salary to proper person. W-90, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WORKING FOREMAN: For 12:00 noontime until 11:00 nighttime, Mondays through Fridays. Old established firm. Steady, peace time work. Excellent opportunity. State age, experience in detail. Replies confidential. W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING FOREMAN: Foreman able to handle all rendering operations. Medium sized mid-western packing plant. Give full details of experience in first letter. W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Man experienced in buying and selling hides and tallow. Excellent permanent opportunity for honest, capable person. Replies treated confidentially. W-107, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CASING SALESMAN: Wanted to sell full line in lucrative territory. Will pay commission plus travelling expenses. State age and experience. Write W-100, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CASING SALESMAN: We have wonderful money making sideline. Write for information. W-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Position Wanted

PRACTICAL PACKINGHOUSE operator with superintendent's and manager's experience, aggressive, cooperative, thorough knowledge of all plant operations and productive policy on labor relations. W-96, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

CROP-RANCH FOR SALE

3052 Acres. Can divide. Two beautiful modern homes, several real barns, several silos, scales, 15 good labor houses, well fenced, running water all fields, mostly black level to slightly rolling. 1944 tax 30c acre, due to Homestead tax exemption law; also livestock and personal property tax free. On improved road, electric and 'phone lines, milk, egg, R.F.D., school bus route, passenger bus line. Joins town on main line R. R. (loading pens on property) in Lowndes County, Mississippi. 20 min. college town 20,000 pop. Noted black Prairie alfalfa lime belt where everything grows. Two crops yearly, pasture all year. Price \$50.00 an acre, good terms. Possession 30 days or allow 8% int. on price for remainder 1945. Will sell stock and equipment if desired. Due to mild climate, 54 inch annual rainfall well distributed. Great variety grains, hays, forage crops and grasses makes for most ideal stock country. Producing meat at minimum cost with pleasure during winter when north and west idle. Why farm and handle stock in ice and snow?

CALEB SMITH, SIKESTON, MISSOURI

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 18' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—341 Meat grinders; 1—227 Buffalo Silent Cutter; 1—Cresay 3153-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

- 1—Boss Jr. belly roller
- 1—Senior automatic electric can sealer
- 1—Sausage stuffer
- 1—Bacon forming boxes
- 1—Revolving baking oven

FS-109, THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

EGG CANS—USED

Washed and sterilized, truck or carload quantities, 10c each, F.O.B. our plant, Chicago. Ready Foods Canning Corp., 2718 S. Ashland Ave., Chicago 9, Ill.

FOR SALE: Portable power bag and box stackers. Vibrating screens. Warehouse and truck scales. Crushers. Immediate delivery. Boasted Scale Co., 21 Bellview, Columbus 7, Ohio.

FOR SALE: Second-hand 200# Anco air sausage stuffer with cocks and stuffing tubes, Spokane, \$200.00. Carstens Packing Company, P.O. Box 2206, Spokane, Washington.

Plants Wanted and for Sale

WOULD LIKE TO RENT

We are in hog cutting business in New York area. Would like to rent B.A.I. plant to enable us to make semi-boneless loins and boneless meats for army orders.

M & D HOG CUTTERS

435 West 14th St., New York 11, N. Y.

WANTED TO BUY, LEASE OR RENT: Small beef packing plant, slaughter house or abattoir with or without B.A.I. inspection. 25-50-75 or 100 beef daily capacity. Answers strictly confidential. Address Post Office Box 517, Topeka, Kansas.

FOR SALE: Small packing plant with community stockyards attached. Plenty of livestock available. Located in good industrial city in Indiana. Price less than \$10,000. FS-112, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Slaughterhouse about 200 or 300 cattle capacity. Federal inspection, R. R. siding. Will lease or buy. Write full details. W-91, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Realize Large Tax Benefits

LONG ESTABLISHED, REPUTABLE CONCERN WITH SUBSTANTIAL CAPITAL

WILL BUY FOR CASH

Assets, Capital Stock, Family Holdings of

INDUSTRIAL PLANTS, MFG. DIVISIONS, UNITS

We are Principals, and act only in strictest confidence, retaining personnel wherever possible. Address

BOX 1205A—1474 BROADWAY, N. Y. C.

Meat and Gravy

The oldest and the newest means of transportation are being used to send beef across the Andes from Argentina to Chile where the meat shortage is reported as acute. To help ease the situation, transport planes have been engaged to fly boneless beef into Chile and, at the same time, thousands of head of cattle are being slowly driven through mountain passes toward the same destination. Supplementing these two extremes of transportation, large numbers of freight cars loaded with Argentine beef are bound for Chile, where commercial freezer space is being increased as much as possible to store the thousands of tons of meat coming from Argentina.



The specter of spinsterhood, brought about by the shortage of U. S. males, may be worrying a good many matrimonially-minded young women these days, but in the canine kingdom things are different. According to the Gaines Dog Research Center, New York City, which makes a special study of dogs and their problems, male dogs in American homes outnumber females practically two to one. Exact percentage of males in the U. S. dog population, the research center states, is 63.6, and the average age is 4.4 years.



The Pilgrim father who, armed with a musket, sallied forth in quest of fresh meat for the family larder has a modern counterpart in William Hauser, banquet manager for a large Chicago hotel. Sighting a 572-lb. bear on his farm at Hayward, Wis., Hauser brought the huge animal down with a 30-30 rifle from a distance of 35 ft. Now when hotel diners ask what's cooking, they get the reply: "Bear steak!"



According to *The Canner*, directors of the National Pickle Packers Association met at Chicago on April 19 and found that members of their trade had ratified an industry code of ethics on which the directors had labored for two years. The favorable vote on adoption of the code (57 to 3) would seem to indicate that very few sour notes were heard.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

To our recent mention in this column of horse meat, we wish to append the following which seems to indicate that even 43 years ago (when the item appeared in THE NATIONAL PROVISIONER) some Germans were not too particular about what they ate: "Advices from Berlin say that a large scale exhibition of horse meat will be held shortly, with various cuts and products—hams, sausage, steaks, corned horse meat, horse pot roasts, etc.—displayed in toothsome fashion. . . . One Berlin enthusiast takes the ground that dogs and cats are wholesome food, and ought to be eaten. This suggestion seems to have been adopted in some localities near Berlin, where dogs and cats are disappearing, to make their appearance again as 'mutton' and 'rabbit.' Shops which sell much below the market price are for this reason regarded with suspicion, and purchasers of rabbit insist on seeing the head and feet."

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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